



Welcome
to our gourmet restaurant Seven Seas

The team of the kitchen around Karlheinz Hauser & Axel Krause, as well your host Patrick Ufer and his service team want to provide you an amazing stay at the Süllberg Hotel.

We would like to pamper you with outstanding culinary creations and the matching wines from all over the world.

Enjoy your dinner!

You are not allowed to enjoy all dishes because of a food allergy or intolerance?

Please just let us know!

We like to provide advisory service as much as we can.



Karlheinz Hausers „Tastingmenu“

Goose liver „tureen & ice“
Beetroot - gelled knuckle - blackberry

Fjord trout „lukewarm“
Avocado - peppers - salty herbs

Wild king prawn „à la BBQ“
Corn - leek - ash from rosemary

Filet of plaice „Hamburg fried fish“
Cucumber - roasted garlic - north sea crabs

Black feather chicken „13 days dry aged“
Asparagus - watercress - razor clams

Selection of cheese by Maître Antony

Rhubarb „from the old country“
Raspberry - ginger - sour milk

Hazelnut „creamy & crispy“
Cassis - celery - oxalis

8 courses € 195
7 courses without cheese € 185
6 courses without cheese and king prawn € 170

Our Sommeliere recommend corresponding wines by the glass
for 8 courses € 140 for 7 courses € 125 for 6 courses € 110



Karlheinz Hausers „Recommending Menu“

Scallop „with Tandoori flavour“
Mango - rice – crispy chicken skin

Cheeks from codfish „confied“
Celery - elderflower - buckwheat

Rabbit „in a coat of Lardo“
Mangetout - rhubarb - roasted onion

Limousin lamb „saddle & sweetbread“
Eggplant - cous cous - pearls of bell pepper

Selection of cheese by Maître Antony

„Gâteau Breton“
Apricot - rosemary - brown butter

6 courses € 170
5 courses without cheese € 160

Our Sommeliere recommend corresponding wines by the glass
for 6 courses € 110 for 5 courses € 95



Menu „Du Jardin“

Springtime „asparagus & co“
Sorrel - baked egg yolk - pea vinaigrette

Cauliflower „roasted“
Peanut - matcha - coriander root

Carrot „different textures“
Passionfruit - coconut - acacia seeds

Camembert de Normandy „Maître Antony“
Apple - cowberry - chicory

Rhubarb „from the old country“
Raspberry - ginger - sour milk

Hazelnut „creamy & crispy“
Cassis - celery - oxalis

6 courses € 145
5 courses without goat cheese € 130

Our Sommeliere recommend corresponding wines by the glass
for 6 courses € 110 for 5 courses € 95