



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 „Umeboshi“
Plum - shiso - cedar nut

Cheeks from codfish „confied“
Celery - elderflower - buckwheat

Lobster „à la BBQ“
Corn - leek - ash from rosemary

Loup de Mer „glazed in tomato-teriyaki“
Bell pepper - chorizo - goat milk

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

Selection of cheese by Maître Antony

„Guanaja 70%“
Baby pineapple - yuzu - coconut

„Greeting from the black forest“
Sweet cherry - mint - cru de cacao

8 courses € 195
7 courses without cheese € 185
6 courses without cheese and lobster € 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

Filet of plaice „Hamburg fried fish“
Cucumber - roasted garlic - North Sea crabs

Iberico pork „Lomo & white bacon“
Bean - pear - black pudding flavors

Venison „Mon Chéri“
Parsley root - chanterelles - false crumble cake

Selection of cheese by Maître Antony

„Tea Time“
Earl grey - bergamot - honey

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“

Cucumber „summer 2019“
Yuzu - seaweed - white chocolate

Cauliflower „roasted“
Peanut - matcha - coriander root

Carrot „different textures“
Passionfruit - coconut - acacia seeds

Camembert de Normandie „Maitre Antony“
Apple - cowberry - chicory

„Tea Time“
Earl grey - bergamot - honey

„Greeting from the black forest“
Sweet cherry - mint - cru de cacao

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