



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

St.Pierre „confected in macadamiaoil“
Palm heart - pineapple salsa - curry leaves

Lobster „soft poached“
Pumpkin - bergamot - seed oil miso

Bio egg „65°C / 1h“
Potato espuma - spinach - Alba truffle

Limousin lamb „gratin with Vadouvan“
Puntarelle - jerusalem artichokes - burned apple

Selection of cheese by Maître Antony

„False Truffle“
Pear - almond - Madeira

„Golden Delicious“
Thyme - calvados - caramel

8 courses € 195
7 courses without cheese € 185
6 courses without cheese and St. Pierre € 170

Our Sommelière is recommending a wine pairing with this menu

Classic

8 courses € 140
7 courses € 125
6 courses € 110

Deluxe

8 courses € 289
7 courses € 269
6 courses € 249



Karlheinz Hausers „Recommending Menu“

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

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

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

Challans duck „breast & hachée“
Rutabaga - quince - black sesame

Selection of cheese by Maître Antony

„Forest flavors“
Fir - Caranoa 55% - cream cheese

6 courses € 170
5 courses without cheese € 160

Our Sommelière is recommending a wine pairing with this menu

Classic

6 courses € 110
5 courses € 95

Deluxe

6 courses € 249
5 courses € 235



Menu „Du Jardin“

Cucumber „2019“
Yuzu - seaweed - white chocolate

Cauliflower „roasted“
Peanut - matcha - coriander root

Carrot „different textures“
Passionfruit - coconut - acacia seeds

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

„False Truffle“
Pear - almond - Madeira

„Golden Delicious“
Thyme - calvados - caramel

6 courses € 150
5 courses without cheese € 135

Our Sommelière is recommending a wine pairing with this menu

Classic

6 courses € 110
5 courses € 95