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 macadamia oil“
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

<table>
<thead>
<tr>
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<th>Classic</th>
<th>Deluxe</th>
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<tbody>
<tr>
<td>8 courses</td>
<td>€ 140</td>
<td>€ 289</td>
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<tr>
<td>7 courses</td>
<td>€ 125</td>
<td>€ 269</td>
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<td>6 courses</td>
<td>€ 110</td>
<td>€ 249</td>
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Karlheinz Hausers
„Recommendling 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

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Menu „Du Jardin“

Cucumber „2019“
Yuzu - seaweed - white chocolate

***

Cauliflower „roasted“
Peanut - matcha - coriander root

***

Carrot „different textures“
Passionfruit - coconut - acacia seeds

***

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

***

„False Truffle“
Pear - almond - Madeira

***

„Golden Delicious“
Thyme - calvados - caramel

6 courses   € 150
5 courses without cheese   € 135

Our Sommeliére is recommending a wine pairing with this menu

Classic

6 courses   € 110
5 courses   € 95