

TIEMANN'S HOTEL



MENU

STARTERS

TIEMANN'S BAKED MUSTARD EGG <i>GRATED TRUFFLE AND LEAF SPINACH</i> (VEGETARIAN)	€ 15,50
SASHIMI OF YELLOW FIN TUNA <i>WATER MELON AND SESAME OIL</i>	€ 18,50
TARTAR OF BLACK ANGUS BEEF <i>SMALL POTATO FRITTER, CREME FRAICHE AND STURGEON CAVIAR</i>	€ 24,50
FRIED CHANTERELLES <i>AVOCADO, GOAT CHEESE, PINE NUTS AND POMEGRANATE</i> (VEGETARIAN)	€ 12,50

SOUPS

CREME SOUP OF SWEET POTATO <i>GINGER AND VEGETABLE CHIPS</i> (VEGETARIAN)	€ 7,50
CLEAR TOMATO SOUP <i>CRISPY GOAT CHEESE PRALINE AND FRESH BASIL</i> (VEGETARIAN)	€ 7,50

MAIN COURSES

BLACK ANGUS BEEF FILET <i>GORGONZOLA SAUCE, BROCCOLINI AND GNOCCHI</i>	€ 32,50
BREAST OF KIKOK CHICKEN <i>GOOSE LIVER SAUCE, BABY CARROTS AND MASHED POTATOES</i>	€ 25,50
ASIAN STYLE PORK BELLY "SWEET-SOUR" <i>WOK VEGETABLES AND MIE-NOODLES</i>	€ 18,50
FILET OF COD <i>SUGAR SNAP PEA ESPUMA AND LEMON RISOTTO</i>	€ 26,50
HOMEMADE GNOCCHI WITH SAGE <i>CAPERS AND BROWN BUTTER</i> (VEGETARIAN)	STARTER: € 12,50 MAIN COURSE: € 18,50

DESSERTS

THREE STYLES OF "FINKENWERDER HERBSTPRINZ" APPLES	€ 8,50
HOMEMADE MANGO ICE CREAM AND CREME BRULEE OF CALLEBAUT CHOCOLATE	€ 8,50
CHERRY CRUMBLE WITH MASCARPONE AND HOMEMADE CHERRY ICE CREAM	€ 7,50
SMALL PORTION TO TRY	
HOMEMADE MACADAMIA ICE CREAM IN A WAFFLE BASKET WITH PINAPPLE	€ 5,50

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Selection from our pub menu

Variety of lettuce with yogurt herb dressing, fresh fruits and fried chicken breast	€ 14,50
Homemade pork aspic with remoulade sauce and fried potatoes	€ 11,50
Rump Steak (250 g) of argentinean highland cattle with herb butter, green beans and fried potatoes	€ 25,50
Roasted meat – strips of beef, pork and chicken in pepper sauce with mixed salad and homemade spaetzle	€ 15,90
Pork Schnitzel with creamy button mushrooms, salad dish and homemade spaetzle	€ 14,90
„Landmannstopf“ variety of meat – chicken, pork and beef with mushrooms in cream, green beans and fried potatoes	€ 22,50
Pan fried fish filet cubes with tomatoes, onions, herbs, fried potatoes and side salad	€ 16,90

*If you have any further questions about allergens and ingredients,
please address our service staff.*

EVERY EVENING:

Be spoiled with our ever changing
10-course amuse gueule menu!

*table-by-table reservation required
start at 18.30*

p.p. € 48,50