

TIEMANN'S HOTEL



MENU

STARTERS

ROASTED PUMPKIN MUESLI <i>PUMPKIN ESPUMA, GOAT CHEESE PRALINE</i> (VEGETARIAN)	€ 14,50
BAKED BLACK PUDDING WAN TAN <i>POTATO ONION MASH</i>	€ 15,50
TARTAR OF BLACK ANGUS BEEF <i>SMALL POTATO FRITTER, CREME FRAICHE AND STURGEON CAVIAR</i>	€ 24,50
FRIED SCALLOPS <i>BEETROOT CARPACCIO, CASHEWS, LEAF LETTUCE</i>	€ 18,50

SOUPS

CREME SOUP OF HOKKAIDO <i>PUMPKIN SEED OIL AND GINGER</i> (VEGETARIAN)	€ 7,50
"STEMSHORN" POTATO SOUP <i>STRIPS OF HOFFMANN'S SMOKED EEL</i>	€ 8,00

MAIN COURSES

RAGOUT OF LOCAL VENISON <i>ROASTED PUMPKIN, MUSHROOMS, GNOCCHI</i>	€ 24,50
SHORT RIBS OF LOCAL BEEF <i>HERBAL JUS, CAULIFLOWER, ALMOND BALLS</i>	€ 19,50
GRILLED HALF LOBSTER <i>LOBSTER SAUCE, BROAD BEANS, TAGLIATELLE</i>	€ 27,50
FILET OF IKARIMI SALMON SOUS VIDE <i>LIME DILL SAUCE, LEAF SPINACH, POLENTA</i>	€ 25,50
HOMEMADE VOL-AU-VENT CASE <i>AUTUMN VEGETABLES AND MUSHROOMS IN RIESLING CREAM</i> (VEGETARIAN)	€ 16,50

DESSERTS

SALTY CAMELL BROWNIE WITH BLACKBERRY SAUCE AND HOMEMADE BLACKBERRY LAVENDER ICE CREAM	€ 8,50
CHURROS WITH POTTED PLUMS AND HOMEMADE ICE CREAM OF CALLEBAUT CHOCOLATE	€ 8,50
SMALL PORTION TO TRY PUMPKIN TARTELETTE WITH BOURBON VANILLA ICE CREAM AND PUMPKIN SEED OIL	€ 5,50

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Selection from our pub menu

<i>TIEMANN's beef broth with egg custard in a mason jar</i>	€ 6,50
Variety of lettuce with yogurt herb dressing, fresh fruits and fried chicken breast	€ 14,50
"Stippgrütze" (traditional sausage dish) white pudding with a zesty side dish, apple sauce and fried potatoes	€ 10,90
Roasted meat – strips of beef, pork and chicken in pepper sauce with mixed salad and homemade spaetzle	€ 15,90
Rump Steak (250 g) of argentinean highland cattle with herb butter, green beans and fried potatoes	€ 25,50
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