



GOURMET MENU by DENNIS ILIES

Hors d'œuvre

Campari Orange

Black Pudding Canelé | Apple | Fried Onion

Beef Tartare | Champignon | Pumpernickel | Pepper Mayonnaise

Tuna | Miso Wafu | Puffed Rice

Bread | Butter

Onion Madeleine | Tyrolean Ham | Caviar

Lechtal Salmon Trout

Cucumber Salad | Caviar | Buttermilk | Dill | Horseradish

Tarte de Canard

Organic Foie Gras de Canard | Mushroom | Green Pepper | Algae | Porcini Mushroom Brioche

Norway Lobster

Duck Fat | Eggplant | Yuzu | Dashi | Chicken Skin | White Truffle

Sweetbread

Bell Pepper | Apricot | Calf's Head | Saffron Hollandaise

Saddle of Venison

Spice Crust | Game Ham | Beetroot | Port Wine Fig | Radicchio | Pepper Jus

Moro

Pistachio | Blood Orange | Tarragon | Olive Oil Ice Cream | Pistachio Soufflé

Petit Four

menu price € 275,-

We would be happy to serve you the menu with an individually tailored wine accompaniment.
We wish you an enjoyable evening!

Dennis Ilies & das Tannenhof-Team

**Subject to change. Information about ingredients in our food and drinks that can cause allergies or intolerances can be obtained from our service staff upon request Information about ingredients in our food and drinks that can cause allergies or intolerances can be obtained from our service staff upon request*
No-shows, cancellations (partial or full) within 24 hours of your reservation will be charged € 100,00 (lunch reservations) or € 150,00 (dinner reservations) per person from your credit card on file.
We serve our menu exclusively per table.