

TERROIR

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Our cuisine begins with the product.

With ingredients full of character, grown in good soil and shaped by their surroundings.

With TERROIR we open a new chapter: conceived to be more modern, clearer and more open.

Regional roots meet contemporary ideas and influences from the world of cuisine.

We cook seasonally, close to the product, and with respect for the craft: reduced to flavor and quality.

A place for good food, good products and good encounters.

Welcome to TERROIR.

Tim Extra

Lukas Dirks

TERROIR

MENU

A Prelude to the Menu

Scallop² "Finkenwerder"

Pommes Maxime | Parsley Sorbet | Shrimp | Buttermilk | Bacon

or

San Marzano Tomato

Vineyard Peach | Garden Cucumber | Aioli | Pan Crystal

Eiden Egg with Indian Aromas

(+10 grams Imperial Caviar 25€)

Mustard Yogurt with Chaat Masala | Fragrant Rice | Papaya | Cashew

Cream Soup of Pointed Cabbage

White Miso | Lemongrass | Parsley Oil

or

Langoustine Grilled over Charcoal

Green Almond and Verjus Vinaigrette

Langoustine Nage "Bordier"

Breast and Caillette of Pigeon "Imperial"

Mirabelle Plum | Chanterelles | Macadamia Nut | Timut Pepper Jus

or

Celeriac Mille-Feuille

Mirabelle Plum | Chanterelles | Truffle Butter | Roasted Vegetable Jus

Baba au Rhum

Exotic Fruit Salad | Coconut Chantilly | White Chocolate Milk Ice

4-Course Menu | 5-Course Menu

115

135

TERROIR

STARTERS & INTERMEDIATE COURSES

Cream Soup of Pointed Cabbage

White Miso | Lemongrass | Parsley Oil

21

Scallop² "Finkenwerder"

Pommes Maxime | Parsley Sorbet | Shrimp | Buttermilk | Bacon

29

Langoustine Grilled over Charcoal

Green Almond and Verjus Vinaigrette

Langoustine Nage "Bordier"

32

Eiden Egg with Indian Aromas

(+10 grams Imperial Caviar 25€)

Mustard Yogurt with Chaat Masala | Fragrant Rice | Papaya | Cashew

21

San Marzano Tomato

Vineyard Peach | Garden Cucumber | Aioli | Pan Crystal

21

TERROIR

MAIN COURSES

Breast and Caillette of Pigeon "Imperial"

Mirabelle Plum | Chanterelles | Macadamia Nut | Timut Pepper Jus

47

Celeriac Mille-Feuille

Mirabelle Plum | Chanterelles | Truffle Butter | Roasted Vegetable Jus

34

DESSERT & CHEESE

Baba au Rhum

Exotic Fruit Salad | Coconut Chantilly | White Chocolate Milk Ice

17

Raw Milk Cheese from Affineur Waltmann

Roasted Nuts | Fruit Chutneys | Fresh Rye Bread

21

Prices in Euro incl. VAT.