

TERROIR

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Our cuisine begins with the produce.

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

With TERROIR, we are opening a new chapter: more modern, clearer and more open in spirit.

Regional roots meet contemporary ideas and influences from the culinary world.

We cook seasonally, close to the produce and with respect for the craft: pared down to flavour and quality.

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

Welcome to TERROIR.

Tim Extra

Lukas Dirks

TERROIR

MENU

A prelude to the menu

Hiramasa Kingfish

Cauliflower | Piedmont hazelnut | Apple - Balsamic - Vinaigrette

or

Parmigiano Reggiano – aged 24 months –

Portobello | Pear | Verjus | Sage

Eiden Egg with Indian Flavours

(+10 grams Imperial Caviar 25€)

Mustard yoghurt with chaat masala | Fragrant rice | Papaya | Cashew

Cream of pointed cabbage soup

white miso | Lemongrass | Parsley oil

or

Breton Plaise

Poached oyster “Tsarskaya” | Charcoal-grilled cucumber | Kohlrabi tartare | Tarragon mustard

Ballotine and Fricassee of Guinea Fowl

Chervil root | Sauerkraut cream | Foie Gras | Dried apricot | Sauce suprême

or

Celeriac mille-feuille

Mirabelle | Chanterelles | Truffle butter | Roasted vegetable jus

Butternut Squash

white chocolate | Mandarin | Sea buckthorn

4-course menu | 5-course menu

115

135

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STARTERS & INTERMEDIATE COURSES

Parmigiano Reggiano – aged 24 months –

Portobello| Pear | Verjus | Sage

21

Hiramasa Kingfish

Cauliflower | Piedmont hazelnut | Apple - Balsamic - Vinaigrette

29

Eiden Egg with Indian Flavours

(+10 grams Imperial Caviar 25€)

Mustard yoghurt with chaat masala | Fragrant rice | Papaya | Cashew

21

Breton Plaice

Poached oyster “Tsarskaya” | Charcoal-grilled cucumber | Kohlrabi tartare | Tarragon
mustard

32

Cream of pointed cabbage soup

White miso| Lemongrass | Parsley oil

21

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MAIN COURSES

Ballotine and Fricassee of Guinea Fowl

Chervil root | Sauerkraut cream | Foie Gras| Dried apricot | Sauce suprême

47

Celeriac mille-feuille

Mirabelle | Chanterelles | Truffle butter | Roasted vegetable jus

34

DESSERT & CHEESE

Butternut Squash

White chocolate | Mandarin| Sea buckthorn

17

Raw milk cheese from affineur Waltmann

Roasted nuts | fruit chutneys | fresh rye bread

21

Prices in euros incl. VAT.