

Menu

Enjoy the dishes individually or as a menu.



romantik hotel
am brühl

Soup

Hokkaido pumpkin 12 €
ginger / pumpkin seeds / styrian oil

Starter / Intermediate course

Colorful salad ... (small / large) 7 € | 14 €
potato dressing / croutons

... with ginger beef 18 € | 25 €

... with sautéed noble mushrooms 16 € | 23 €

Beds 14 €
Feta Cheese / Wild Herbs / Walnut

Harzer „Tapas“ 20 €
Resin Cheese Salad / Cheese and
Sausage Specialties / Mixed Pickles /
Quedlinburg Mustard / Pear Chutney /
Baguette

Main course

Linumer veal nut 29 €
Red cabbage / apple / napkin dumplings

Fillet of the pike perch 28 €
Coconut / Shiso / beluga lentil

Goat cream cheese ravioli 25 €
Colorful chard / tomato / pine nuts

Dessert

Cream cheese 12 €
Vanilla / Sea buckthorn / Sesame

Wine tavern – menu

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Starter

Ceviche of Hamachi 18 €

Whey / mizuna / taramas / tiger's milk

2023 Gavi di Gavi, DOCG, Villa
Sparina, Piedmont, Italy, dry

Soup

Wildconsommé 16 €

Root vegetables / wild mushroom ravioli /
port wine

Intermediate course

Königsrab x 3 24 €

Meadow herbs / rouille / brioche

2022 Berchers Pino Noir Rosé,
Burkheim, dry

Sorbet

Aronia berries sorbet 10 €

Skyr / Hempseed / Filo pastry

Collet Champagner, France, Brut

Main course

Two kinds of deer 34 €

Goji berry / Jerusalem artichoke / cubeb
pepper

2021 Domaine de la Baraniere - Chusclan
Cotes du Rhone Villages, dry

Dessert

Original Beans Couverture 18 €

Whiskey / Pear / Pecan

2023 Riesling Auslese,
Hausmann, Mosel, fruity sweet

6-course menu € 100.50 per person
6-course menu € 136.00 per person with wine
accompaniment
(contains 1 glass of wine 0.1l and 5cl dessert wine for
dessert)

Vegan Wine tavern menu

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Starter

Vegetable-Ceviche 12 €

Avocado / Chickpea / Jasmine

Juice: Green Tea / Lime

Soup

Forest mushroom-Consommé 10 €

Gyoza / Kimchi / Lovage

Intermediate course

Kofu 14 €

Peanut / Lamb's lettuce / Smoke

Juice: Scheurebe / Verjus / Licorice

6-course menu € 76.50 per person

6-course menu € 96.50 per person with non-alcoholic drinks

(contains a glass of 0.1l homemade juice)

Sorbet

Sloes sorbet

Tagetes / Miso / Jerusalem artichoke 10 €

Juice: Perilla / Water kefir

Main course

Tempura-Maitake 25 €

Cauliflower / black garlic / cucumber

Juice: Pomegranate / Sudachi

Dessert

Forest strawberry 14 €

Elderberry / Lemon verbena / Pistachio

Juice: Strawberry / Lemon grass /
Elderflower