

# Menu

Enjoy the dishes individually or as a menu.



romantik hotel  
a m b r ü h l

## 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 €

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Beds 14 €  
Feta Cheese / Wild Herbs / Walnut

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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

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

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

## Dessert

Cream cheese 12 €  
Vanilla / Sea buckthorn / Sesame

In the run-up to Christmas we also offer  
changing daily specials.

# Wine tavern – menu

Enjoy the dishes individually or as a menu.



romantik hotel  
am brühl

## Starter

Unstuffed duck liver 18 €

Rowan / Amanatsu / Almond

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2022 Berchers Pino Noir Rosé,  
Burkheim, dry

## Soup

Wildconsommé 16 €

Root vegetables / wild mushroom ravioli /  
port wine

## Intermediate course

Scallop 24 €

Sauce Choron / Autumn apple / Kale

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

## Sorbet

Aronia berries sorbet 10 €

Skyr / Hempseed / Filo pastry

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Collet Champagner, France, Brut

## Main course

Two kinds of deer 34 €

Red cabbage / Chervil tuber / Orange

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

## Dessert

Original Beans Couverture 18 €

Whiskey / Pear / Pecan

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Southern Comfort, Whiskey liqueur

6-course menu € 109.50 per person  
6-course menu € 145,00 per person with wine  
accompaniment  
(contains 1 glass of wine 0.1l per course and 5cl dessert  
wine for dessert)

# Vegan Wine tavern menu

Enjoy the dishes individually or as a menu.



romantik hotel  
am brühl

## Starter

**Black Salsify** 12 €

Blood orange / Oxalis / Yellow Curry

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Juice: Jasmine / Yellow tomato /  
Pepper

## Soup

**Forest mushroom-Consommé** 10 €

Gyoza / Kimchi / Lovage

## Intermediate course

**Chickpea** 14 €

Tamarillo / Purslane / Peanut

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Juice: Yuzu / Star anise / Grape

6-course menu **€ 76.50** per person  
6-course menu **€ 96.50** per person with non-alcoholic drinks  
(contains a glass of 0.1 l homemade juice)

## Sorbet

**Sloes sorbet** 10 €

Tagetes / Miso / Jerusalem artichoke

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Juice: Earl Grey / Vanilla / Condensed milk

## Main course

**Truffle pasta** 25 €

Brussels sprouts / Crosne / King oyster  
mushroom

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Juice: Mountain apple / Ginger / Quits

## Dessert

**Quits** 14 €

Lemon thyme / Popcorn / Hazelnut

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Juice: Coffee / White chocolate /  
Almond