



## Soup

Sweet potato 12 €  
Coconut/sesame/cress

## Starter/Intermediate course

Summer salad ... (small/large) 7 € | 14 €  
Yuzu miso dressing/pine nuts

... with tempura prawns 16 € | 23 €  
... with "Asian" corn-fed chicken 17 € | 24 €

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Original tomato 14 €  
Burrata/basil/focaccia

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Harz "tapas" 20 €  
Harz cheese salad/goat's cheese/wild ham and salami/Radishes with wild garlic/Quedlinburg mustard/baguette

## Main course

Secreto from the Iberico 28 €  
Green asparagus/ponzu/corn

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Cod cheeks 28 €  
Lemon risotto/thyme/pak choi

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Chanterelle pasta 24 €  
Young spinach/pecorino/dried tomato

## Dessert

Baileys-Parfait 12 €  
Banana/passion fruit/peanut

# Wine tavern menu



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## Starter

**Ceviche from Hamachi** 18 €

whey/mizuna/taramas/tiger's milk

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

## Soup

**Vichyssoise** 14 €

Grisons Meat/paprika/signet marigold

## Intermediate course

**King crab x3** 24 €

Meadow herbs/rouille/brioche

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2022 Berchers Pinot Noir Rosé,  
Burkheim, dry

as 6-course menu 100,50 € per person

as 6-course menu 136,00 € per person with wine pairing

(includes a glass of wine 0,1 l and 5 cl dessert wine for dessert)

## Sorbet

**Thai basil sorbet** 10 €

kiwi/pavlova/cashew

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Collet Champagner,  
France

## Main course

**Two kinds of lamb** 30 €

vadouvan/currant/turnip

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2021 Ursprung Cuvée,  
Marcus Schneider, Palatinate, dry

## Dessert

**black cherries** 18 €

manjari couverture/hibiscus/  
Greek yoghurt

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2023 Riesling Auslese,  
Hausmann, Mosel, dry

You can also enjoy each course as an individual dish.

# Vegan wine tavern menu



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## Starter

**Vegetable ceviche** 12 €

avocado/chickpea/jasmine

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juice: green tea/lime

## Soup

**Green tomato** 10 €

Chimichurri/rye/borage

## Intermediate course

**Asparagus kimchi** 14 €

hazelnut/dill/„yoghurt“

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juice: Scheurebe/verjus/licorice

## Sorbet

**Coconut sorbet** 10 €

shiso/lychee/rice

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juice: perilla/water kefir

## Main course

**Tempura-maitake** 25 €

cauliflower/black garlic/cucumber

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juice: pomegranate/sudachi

## Dessert

**Forest strawberry** 14 €

Elderberry/lemon verbena/pistachio

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juice: strawberry/lemongrass/elderflower

6 course 76,50 € per person

6 course 96,50 € per person with non-alcoholic pairing

(includes a glass of 0,1 l home-made juice)

You can also enjoy each course as an individual dish.