



*Dear Guests,*

Our Chef Marc Rennhack invites you to follow him to his world of senses.

Discover his creations and the fascination of perfect harmony between different spices.

We also would like to take you on a trip through the impressive world of wine with us.  
To be able to offer you perfect combinations.

We wish you a pleasant culinary journey in our Gourmet-Restaurant OLIVO.

## *Menu "Graf Zeppelin"*

**Variation of goose liver**

with rhubarb, turrón and pepper

€ 32,-

**Asparagus - velouté**

with white water gamba and orange

€ 18,-

**Sea bass and mushrooms**

with chorizo and chickpeas

€ 29,- as entremet

€ 35,- as main course

**Loin of French poulard,**

baked chicken joint with asparagus and hazelnut jus

€ 39,-

**Delice of strawberries,**

curd cheese and mint

€ 18,-

**Menu € 109,-**

**Menu without soup € 96,-**



## *Menu "Olivo"*

### **Marinated Coalfish**

with bell pepper and Belper Knolle  
€ 26,-

### **Tuna Tatar**

Lardo with cucumber and tomato Nage

€ 22,- as entremet  
€ 35,- as main course

### **North Sea Turbot and calf's head**

with turnip cabbage

€ 28,- as entremet  
€ 44,- as main course

### **Saddle of Lamb,**

flavouring Cous – Cous and Masoor Dal Masala

€ 44,-

### **Selection of raw milk cheese**

from Maître Fromager Waltmann

€ 16,-

### **Crème brulee,**

with mango and chocolate sorbet

€ 18,-

**Menu € 119,-**

**Menu without cheese € 109,-**