



Kempinski Hotel
Bristol

BERLIN

Menu

Enjoy a 4 - course menu, at the price of 75 Euro, by arranging the different items, after your own wishes.

The Iranian selection caviar is not included in that offer.

Starters EUR

Home made sausage of king prawns and salmon with curry pineapple sauce	9,50
Variation of black-feathered chicken with orange carpaccio pine apple sauce and sesame	16,00
Tartlet of smoked eel and horseradish with pumpernickel and quail egg	18,00
King prawns coated in brick dough and baked with ginger on the side of salad tips	21,00
Variation of starter specialities	26,00
Imperial selection caviar (20 g)	150,00

Soups EUR

Three different kinds of soup served in individual cups	11,00
Cream soup of chestnut with baked duck balls coated in almonds	12,00

In between EUR

Beetroot-ravioli with roasted pigeon breast and foam of celery	18,00
Variation of Canadian lobster with mango and tarragon	25,00



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Fish **EUR**

Filled loup de mer with pike-perch, snow peas
sepia farfalle and sauce of beetroot 29,00

Medaillon of monkfish coated with potatoe crust
and baked turnip cabbage with carrot spaghetti 33,00

Chop of turbot with gratinated saffron potatoes
on the side of lobster and fennel 34,00

Meat **EUR**

Rack of 'Saalower piglet' with fried black salsify
yellow turnips and potatoes coated with strudel paste 27,00

Flambéed lemongrass skewer of veal fillet
and beef fillet tips on rosemary potatoes and
fried vegetables with Dijon mustard- pepper cream 29,00

Loin of lamb coated with tomate-olive-crust
on the side of couscous, garlic and chili 32,00

Grilled rack of veal chop
with sautéed wild mushrooms and sage-gnoccis 34,00

Grilled fillet of beef on mini vegetables
with rosemary potatoes and terrine of cauliflower 35,00

Regional delightfulness

Grilled calf's liver "Berlin Style" of the Linum calf
with apple slices in Calvados and mashed potatoes 25,00

Every Friday and Saturday evening we offer
braised lamb haunch from "The Müritz" served on a wagon 29,00



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Dessert	EUR
Mousse of Williams pear coated with chocolate and vanilla caramel	8,50
Crème brûlée of passion fruit	10,00
French toast of ginger brioche with white chocolate-ice and foam of pomegranate	11,50
Crêpes Suzettes flambéed at your table	14,50
Selection of french cheese served with seasonal fruits	14,50