

Brodersen

Das Kleine Große Restaurant

Aperitiv:

Sparkling Wine Cuvée Vaux Brut, Schloss Vaux 0,1l 7,5 €

Brodersen Mule 12€

Vodka, lime, cucumber, mint,
homemade Ginger Beer

Limoncello Spritz 12€

Lemon, soda, prosecco,
homemade Limoncello

Tasting menu:

Modern, creative, aromatic!

We can put together different menus tailored to your own taste!

Amuse:

Cauliflower „Müsli“ with apple sorbet and white truffle

Our housemade **Breads**, butter, dip and olives

Marinated burrata on a Sicilian nectarine salad
with garden mint, old balsamic vinegar and bread potato chips

Smoked trout with caviar
Apple chutney, horseradish and latkes fresh from the pan

Crispy fried seabream
in mussel sauce with sautéed field spinach & fine mashed potatoes

Saltimbocca of corn-fed poulard
on pal beans and eggplant caponata

Pre-Dessert

Lychee sorbet

Mousse au Chocolat

Plum compote, chai-icecream and milk crumble

3-course 52€

4-course 62€

5-course 72€

Wine pairing including aperitif

30€/40€/50€