

Brodersen

Das Kleine Große Restaurant

Aperitiv:

Cuvée Vaux Brut, Schloss Vaux, Mosel 0,1l 8€

Brodersen Mule 12€

„housemade Gingerbeer“

Aperol Spritz 9,50€

Sarti Bitter Highball 8€

Tropical Breeze (non alcoholic) 6,50€

Tasting menu:

Modern, crative, aromatic!

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

Amuse:

Beef Tartar

Our housemade Breads, butter, dip and olives

Fresh Goat's Cheese from Britta
with young beetroot, blackberries & Mint

Flamed salmon sashimi

With poached organic egg, radish salad in yuzu marinade & togarashicrunch

Crispy baked pralines from Juvenil Piglet

With sweet and sour pickled summer vegetables and herb cream

Fried fillet of cod

With Beurre blanc, cucumber in smoked eel vinaigrette and cauliflower mash

Tipsy summer berries

Vanilla cream, red berry sorbet & caramel streusel

3-course 52€

4-course 62€

5-course 72€

Wine pairing including aperitif 30€/40€/50€