

APERITIF

Champagne 0,1l

Perrier-Jouët Grand Brut 18

Perrier-Jouët Blason Rosé 22

Champagne Cocktails

Royal Mint 18

Perrier-Jouët Grand Brut, Havanna 3y, lime, mint

Rose Blossom 19

Perrier-Jouët Blason Rosé, raspberry puree, St. Germain

STARTERS

Irish Oyster 6

Irish oyster with Vietnamese dressing, chili, ginger and shallots

Irish Oyster 6

Irish oyster with with tamarind, coconut, coriander and apple

Garden Roll 12

Veggie roll with peanut sauce, seasonal vegetables, mint, coriander and sesame seeds

Oat & Honey Brioche 8

Oat and honey brioche with whipped lemon ricotta, honey, pistachios and caramelized apple butter

Rosmary & Garlic Sourdough 8

Sourdough bread with whipped lemon ricotta, honey, pistachios and caramelized apple butter

Chefs Warehouse Charcuterie 23

Pickles, mustard, olives, horseradish and sourdough bread

DESSERT COCKTAIL

Cream Split 13

Absolut Vodka, Galliano Vanilla, Cointreau, passion fruit, vegan cream

About the origin of our food



www.chefswarehouse.de/restaurant/herkunft-lebensmittel

CHEFS WAREHOUSE À LA CARTE

Cold

Cajun Beef Tagliata 26

Beef fillet with fava beans, artichokes, horseradish, caper leaves, mustard seeds, and watercress

Green Szechuan Gamefish Crudo 26

Gamefish with Tom Kha dressing, cucumber, daikon, shiso and ginger

Green Szechuan Kohlrabi Crudo 22

Kohlrabi with Tom Kha dressing, cucumber, daikon, shiso and ginger

Roasted Carrots 24

Roasted carrots with thyme, labneh, cashew, dukkah spice, apricot and chili

Pointed Cabbage Kabayaki 21

Pointed cabbage with Thai curry, peas, zucchini, yuzu and Matsuhisa dressing

Warm

Grilled Asparagus 21

Grilled asparagus with Cacio e Pepe, leeks, leek oil, Pecorino and Belem pepper

Chefs Warehouse Acquerello Risotto & Prawn 23

Risotto with wild garlic, Grana Padano, herbs and black pepper

Thai Curry Linefish 28

Linefish curry with pointed cabbage kabayaki, peas, zucchini, yuzu and matsuhisa dressing

Heirloom Tomato Tarte 23

Tomato tarte with basil, olives, Grana Padano, stracciatella and herb salad

Vadouvan Suckling Pig Loin 28

Vadouvan suckling pig with blackcurrant, cocoa Jerusalem artichoke, radicchio and hazelnut

Chef's Favourites

Sweet Corn & Basil Soup 12

With papadums, pancetta chips and guacamole

Juniper Spaghetti Chitarra 21

Pasta with wild garlic pesto, grapeseed oil, juniper and brown butter

„Leipziger Allerlei“

with Crayfish & Saffron Basmati Rice 29

With morels, peas, asparagus, cauliflower and shellfish sauce

CHEFS WAREHOUSE EXPERIENCE

Sharing-Menu for Two

Fauna - 72€ p.P

Flora - 69€ p.P.

FLORA MENU

Green Szechuan Kohlrabi Crudo

Kohlrabi with Tom Kha dressing, cucumber, daikon, shiso and ginger

Roasted Carrots

Roasted carrots with thyme, labneh, cashew, dukkah spice, apricot and chili

Grilled Asparagus

Grilled asparagus with Cacio e Pepe, leeks, leek oil, Pecorino and Belem pepper

Pointed Cabbage Kabayaki

Pointed cabbage with Thai curry, peas, zucchini, yuzu and Matsuhisa dressing

Chefs Warehouse Acquerello Risotto

Risotto with wild garlic, Grana Padano, herbs and black pepper

Heirloom Tomato Tarte

Tomato tarte with basil, olives, Grana Padano, stracciatella and herb salad

FAUNA MENU

Cajun Beef Tagliata

Beef fillet with fava beans, artichokes, horseradish, caper leaves, mustard seeds, and watercress

Green Szechuan Gamefish Crudo

Gamefish with Tom Kha dressing, cucumber, daikon, shiso and ginger

Grilled Asparagus

Grilled asparagus with Cacio e Pepe, leeks, leek oil, Pecorino and Belem pepper

Vadouvan Suckling Pig Loin

Vadouvan suckling pig with blackcurrant, cocoa Jerusalem artichoke, radicchio and hazelnut

Chefs Warehouse Acquerello Risotto & Prawn

Risotto with wild garlic, Grana Padano, herbs and black pepper

Thai Curry Linefish

Linefish curry with pointed cabbage kabayaki, peas, zucchini, yuzu and matsuhisa dressing

SWEETS & CHEESE

Lemon Posset 14

Lemon Posset with berries and MCC consommé

Cheesecake 15

Cheesecake with rhubarb, raspberry, granola and woodruff

Crispy Chocolate Ganache 16

Crispy Chocolate Ganache with mango, espresso and Piedmont hazelnuts

Backensholz Farm Cheese 21

Cheese from the Backensholz farm with grape chutney and caramelized ginger

The dishes may contain traces of nuts and sesame.
Please inform us of any food intolerances and ask us about allergens if you are interested.
All prices are in euros and include applicable VAT.