



Kempinski Hotel
Bristol

BERLIN

Menue

Enjoy a 4 - course menu, at the price of 75 Euro, by arranging the different elements, after your own wishes. The Iranian Imperial caviar is not included in that offer.

Starters

EUR

Home made sausage of king prawns and salmon with a curry pineapple sauce	9,50
Mille feuille of pigeon and morals with marinated asparagus tips in old balsamic and cherry - lavendersauce	16,00
The best of freshwater crayfish and turnip cabbage with watercress and crème fraîche	17,00
Flambéed shrimps and quail skewer with mango on salad peaks	18,00
Variation of “ Maibock ” and asparagus with bear´s garlic-pine-nuts dip	19,00
Variation of starter specialities	26,00
Iranian Imperial caviar (20 g)	150,00

Soup

EUR

Foam soup of baby spinach with roasted spring chick roulade	10,00
Three different kinds of soup served in individual cups	11,00

In between

EUR

Pot eu feu of beef and guinea fowl sprouts in tempura	12,00
Gratinated scallops on tomato - risotto with green curry	21,00



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Fish

EUR

Grilled Roasted halibut on watercress -risotto and roasted zucchini in basil	28,00
Roasted St. Pierre with brick dough with herbs and olive oil on sepia - tagierlini	31,00
Roasted monkfish served with a net of potatoes and sesame on baby spinach and saffron – champagne sauce	33,00

Meat

EUR

Roasted farrow back on red sausage- potato balls with sautéed pearl onions and caraway	26,00
Flambéed lemongrass skewer of veal fillet and beef fillet tips on rosemary potatoes and fried vegetables with Dijon mustard- pepper cream	29,00
Cutlet of veal with gratinated wild mushroom served with rosemary and leek	31,00
Filled vealfilet with king prawns on polenta thaler and bear's garlic foam	33,00
Roasted lamb carré on bell pepper couscous with filled bell pepper and cumin	34,00
Grilled beef tenderloin on mini vegetables with rosemary potatoes and fried cauliflower terrine	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

Panna cotta of coco´s with ginger- parfait and old balsamic	7,00
Tiramisu of strawberries with caramelized almonds fan	8,00
Gratinated Wild berries with white chocolate ice cream and raspberries	8,50
Classical crème brûlée	8,50
Selection of French cheese served with seasonal fruits	13,50
Crêpes Suzettes flambéed at your table	13,50