

# FIENSMECKER MENU

Tuesday to Thursday & Sunday 5.00 pm - 8.30 pm | Friday and Saturday 5.00 pm - 9.00 pm

## VLET EXPERIENCE

### PUMPKIN PATCH <sup>A,I,J</sup>

A variation of textures of the pumpkin, marinated mushrooms  
and lamb's lettuce  
- VEGAN -

### FOREST MUSHROOM CREAM SOUP <sup>I,G,F,A</sup>

Fried mushrooms and marinated berries  
- VEGETARIAN | VEGAN UPON REQUEST POSSIBLE -

### SCALLOP AND CHORIZO <sup>D,B,I,J</sup>

Paprika-raspberry-purée, chorizo marmalade,  
wild herbs and oil

### COFFEE-COATED VENISON TENDERLOIN <sup>I,G,C</sup>

Chocolate jus, potato noodles, fermented red cabbage,  
cranberries and mushrooms

### HAZELNUT TOFFEE <sup>A,F,H</sup>

Hazelnut cakelet, caramel sauce and dark chocolate sorbet  
- VEGAN -

### CHEESE VARIATION OF CHEF'S CHOICE <sup>A,C,G,E,H,J</sup>

Various breads from "Knussbert", chutney and fruit mustard  
- VEGETARIAN -

### SIX-COURSE-MENU 89

Corresponding beverages 48

### FIVE-COURSE-MENU 79

Selectable course: cheese **or** dessert  
Corresponding beverages 42

### FOUR-COURSE-MENU 69

Without "scallop and chorizo"  
Selectable course: cheese **or** dessert  
Corresponding beverages 36

### THREE-COURSE-MENU 54

Without "scallop and chorizo" and  
"forest mushroom cream soup"  
Selectable course: cheese **or** dessert  
Corresponding beverages 24

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Tuesday to Thursday & Sunday 5.00 pm - 8.30 pm | Friday and Saturday 5.00 pm - 9.00 pm

## VLET EXPERIENCE - VEGETARIAN/VEGAN -

### PUMPKIN PATCH <sup>A,I,J</sup>

A variation of textures of the pumpkin, marinated mushrooms and lamb's lettuce  
- VEGAN -

### FOREST MUSHROOM CREAM SOUP <sup>I,G,F,A</sup>

Fried mushrooms and marinated berries  
- VEGETARIAN | VEGAN UPON REQUEST POSSIBLE -

### ROASTED MIXED CARROTS <sup>G,H</sup>

"Friesisch Blue" cheese, walnut, pear and cress  
- VEGETARIAN | VEGAN UPON REQUEST POSSIBLE -

### PUMPKIN AND LENTILS <sup>I,J,F</sup>

Ragout made of black lenses, fried pumpkin, oat milk foam and wild herbs  
- VEGAN -

### HAZELNUT TOFFEE <sup>A,F,H</sup>

Hazelnut cakelet, caramel sauce and dark chocolate sorbet  
- VEGAN -

### CHEESE VARIATION OF CHEF'S CHOICE <sup>A,C,G,E,H,J</sup>

Various breads from "Knussbert", chutney and fruit mustard  
- VEGETARIAN -

### SIX-COURSE-MENU 85

Corresponding beverages 48  
- VEGETARIAN -

### FIVE-COURSE-MENU 75

Selectable course: cheese **or** dessert  
Corresponding beverages 42  
- VEGAN -

### FOUR-COURSE-MENU 65

Without "roasted carrots"  
Corresponding beverages 36

### THREE-COURSE-MENU 49

Without "roasted carrots" and  
"forest mushroom cream soup"  
Corresponding beverages 24