

# DAS GRACE

Restaurant & Bar

## *Farm*

Attunements

Our Bread Selection – Raw Milk Butter

Hanseatic Shrimps

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## *Varieties of Celery*

Apple – Perigord Truffle – Yoghurt

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## *Munkbrarup Potato*

Hoerup Egg – Parsley – Holsten Caviar

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## *Pork Cheeks*

Onion – Parsley – Fermented Plums

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## *Gently Roasted Guinea Fowl*

Black Salsify – Sorrel – Black Garlic

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## *Valrhona Opalys*

Cloudberry – Carrot – Cow Parsley

Chocolates and Petit Fours

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6-Course Menu incl. Cheese: **€ 155**

5-Course Menu: **€ 140**

4-Course Menu: **€ 125**



# DAS GRACE

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## *Fjord*

Attunements

Our Bread Selection – Raw Milk Butter

Hanseatic shrimp

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## *Crab*

Sea Buckthorn – Kale – Buttermilk

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## *Char from Hohenwestedt*

Rutabaga – Rapeseed Oil – Parsley

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## *Sea bass „Ike Jime“*

Spring Onions – Pear – Wild Garlic

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## *Handfished Coalfisch*

Beetroot – Veal – Butter

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## *Dessert of Tangerines*

Pecan Nut – Whey

Chocolates and Petit Fours

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