

OUR SELECTION CARDS PERFECT FOR YOUR EVENT

OPTION 1

APPETIZERS

SALAD STARTER

Small colorful salad with our Four Seasons dressing
& granola crunch

€7

... with fried chanterelles (vegan option available )

€12

PAPRIKA SOUP

Lightly creamed bell pepper soup
with baked Lesbos feta & thyme honey

€8

MAIN COURSES

THE BATAMOG

Grilled pork tenderloin with four seasons roast potatoes, light
sambal hollandaise & hearts of palm

€24

THE CORDON BLEU

Cordon Bleu made with Lower Saxon straw-fed pork, Vulcano ham
& Gruyere cheese, served with fried potatoes & cranberries

€22

FOUR SEASONS PASTA (VEGAN)

Summery flavored pasta with fried chanterelles & colorful
tomatoes

€21

KIKOK CORN-FED CHICKEN STEAK

Borkmeier's corn-fed chicken leg, grilled with a spicy topping,
served with roasted garlic butter and a four-seasons salad

€22

+ optionally with four-seasons roasted potatoes

€26

DESSERTS

PEACH MELBA-STYLE SEMIFREDDO

Summer peach parfait flavored with vanilla,
served with shaved almond and raspberry coulis

€7

CARAMELIZED VANILLA CREAM

Flamed vanilla cream with marinated berries

€9



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OPTION 2

APPETIZERS

SALAD STARTER

Small colorful salad with our Four Seasons dressing
& granola crunch

€7

... with fried chanterelles (vegan option available )

€12

FORELLO VEAL

Sous vide cooked slices of flavored pasture-raised veal with
trout cream tonnato style, caper berry, trout caviar & Sylt
bread chip

€13

MAIN COURSES

THE SCHNITZEL

Crispy breaded schnitzel from Lower Saxony straw-fed pork
with Four Seasons fries & lemon

€16

+ optionally with Four Seasons side salad

€22

+ optionally with chanterelle cream sauce

€24

THE BATAMOG

Grilled pork tenderloin with four seasons roast potatoes, light
sambal hollandaise & hearts of palm

€ 24

SPINACH DUMPLING

Spinach dumplings tossed in nut butter with creamed
chanterelles, shaved Gruyere & wild herbs

€ 22

FORELLENFILET BUTTERFLY

Fire-grilled trout fillet with grilled lemon, chimichurri, four
seasons roast potatoes & seasonal side salad

€24

DESSERTS

SEMIFREDDO PFIRSICH MELBA STYLE

Summer peach parfait flavored with vanilla, served with
shaved almond and raspberry coulis

€7

BLUEBERRY CHEESECAKE SAN SEBASTIAN

Homemade San Sebastian cheesecake with blueberry filling
& wild blueberry compote

€9



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OPTION 3

APPETIZERS

CARPACCIO

Carpaccio of grass-fed beef with fried chanterelles, Sylt bread croutons, lemon sour cream & summer truffle

€14

BURRATA

Creamy burrata with poached, torched peach, colorful tomato variety & Jordan olive oil

€14

MAIN COURSES

THE BATAMOG

Grilled pork tenderloin with four seasons roast potatoes, light sambal hollandaise & hearts of palm

€ 24

SPINACH DUMPLING

Spinach dumplings tossed in nut butter with creamed chanterelles, shaved Gruyere & wild herbs

€ 22

RUMPSTEAK

Rump steak (approx. 220g) grilled on our 800 degree steakhouse grill with fried potatoes, chimichurri & chanterelles

€ 39

FORELLENFILET BUTTERFLY

Fire-grilled trout fillet with grilled lemon, chimichurri, four seasons roast potatoes & seasonal side salad

€24

DESSERTS

BLUEBERRY CHEESECAKE SAN SEBASTIAN

Homemade San Sebastian cheesecake with blueberry filling & wild blueberry compote

€9

CARAMELIZED VANILLA CREAM

Flamed vanilla cream with marinated berries

€9

