

the **CORD**

MENU

STARTERS

Fresh goat cheese with almond brittle ^{D, E, K, R} Hokkaido pumpkin, carrot, blood orange, crispbread	19 €
Roasted cauliflower with crispy organic egg ^{A, B, D, E, L, R} baby spinach, lemon, truffle	22 €
Fjord trout with Kamebishi 10 Y ^{Y, E, I, J} escabeche, beetroot, pomelo	20 €
Octopus with artichoke ^{D, E, G, Q, R} paprika, tomato confit, basil	19 €
Kammeier's fish stew ^{A, B, D, E, G, H, I, O, Q} mussels, fennel, baby leek, crostini, saffron & garlic mayonnaise	24 €
Crispy pork belly with onion ponzu ^{E, J, Q} green papaya, cucumber, coriander, lemon oil	19 €
Steak tartare topped with organic egg yolk ^{B, E, L, R} fennel, black olive, watercress	20 €
CORD house-made bread ^{A, O} F.lli Fazari L'Aspromontano olive oil	3,50 €

MAINS

VEGETARIAN

Grilled pointed cabbage with celery tea ^{D, E, Q} 24 €
Buddha's hand, leek, salsify root

Carrot tortelloni with black Périgord truffle ^{A, B, D, E}
heirloom carrot, king oyster mushroom,
organic egg yolk

Vorspeise 23 €

Hauptgericht 35 €

SEAFOOD

Tiger prawns ^{D, H, Q} 3 pieces 39 €
additional 12 €

Sea bass fillet for 2 persons ^{A, D, I} 500 g 95 €

Atlantic halibut fillet ^{A, D} 150 g 43 €

MAINS

MEAT – GRILL & SHARE

Duroc pork loin ^{D, Q} Basque Country Ibaïama pork, Duroc pork	300 g	28 €
Irish lamb rump ^{D, Q}	300 g	28 €
US ribeye ^{D, Q} corn fed, Nebraska	300 g	48 €
Wagyu ribeye ^{D, Q} Morgan Ranch, Nebraska	300 g	65 €
Wagyu short ribs ^{E, Q} Morgan Ranch, Nebraska	150 g	39 €
Irish beef tenderloin ^{D, Q} grass-fed Hereford Prime	300 g	49 €
US beef tenderloin ^{D, Q} corn fed, Nebraska	200 g	42 €
	300 g	63 €
Irish filet steak ^{D, Q} grass-fed Hereford Prime	300 g	28 €
Irish porterhouse ^{D, Q} grass-fed Hereford Prime	850 g	98 €

SIDES

Spinach salad ^{E, L, R} truffle dressing	5,50 €
Butter lettuce salad ^{D, E, L, R} radish, chives, sour cream	4 €
Fries	4,50 €
Mashed potato ^D	5,50 €
Braised sweet potato ^{D, E}	5,50 €
Wild broccoli ^{D, E}	6,50 €
Green asparagus ^{D, E}	6,50 €
Grilled root vegetables ^{D, E}	5,50 €
Red wine-shallot jus ^{E, Q}	5,50 €
Béarnaise sauce ^{B, D, Q}	4,50 €
Saffron & garlic mayonnaise ^{B, D, Q}	4 €
Chimichurri ^Q	4 €
Herb butter ^{D, Q}	4 €

SWEETS

Valrhona Manjari with parsley ^{C, D, J, K, P} white chocolate, banana, peanut	16 €
Apple tart with Vanille de Tahiti ^{A, B, D, K, 19} cocoa butter, pistachio	14 €
Crème brûlée with coconut ^{B, D, K} red port wine, plum, muesli	12 €
Selection of cheeses from Blomeyer's Käse ^{A, B, D, K, N, O, P} four types of cheese, fruit bread, pear chutney	16 €

CORD-PRALINES

Selection of handmade chocolates ^{D, K, P}	each	2,50 €
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Allergene

^A Gluten, ^B Eggs, ^C Peanuts, ^D Lactose, ^E Celery, ^F Sesame, ^G Molluscs, ^H Crustaceans, ^I Fish,
^J Soya, ^K Shellfish, ^L Mustard, ^M Lupin, ^N Sulphur dioxide & sulphites, ^O Yeast, ^P Nuts,
^Q Garlic, ^R Honey, ¹⁹ Gelatine