



## Kempinski Hotel Bristol

BERLIN

### Menü

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.

<b>Starters</b>	<b>EUR</b>
Home made sausage of king prawns and salmon with curry pineapple sauce	9,50
Roasted – potato – salmon fricandels and celery salad with red caviar and mustard – dill - dip	16,00
Carpaccio of melon with iced champagne – lime - jelly and sautéed rack of rabbit in Lardo bacon	17,00
Tips of salad in sherry dressing with flambéed scallops	19,00
Pastry of chantarelle and venison with elder - mustard chutney	20,00
Variation of starter specialities	26,00
Iranian Imperial caviar (20 g)	150,00
<b>Soups</b>	<b>EUR</b>
Soup of iced yellow paprika with baked balls of prawns in basil tempura	10,00
Three different kinds of soup served in individual cups	11,00



Kempinski Hotel  
Bristol

BERLIN

**In between**

**EUR**

Ravioli of tomato and buffalo mozzarella  
with roasted lamb and guacamole

16,00

Roasted king prawns and crawfish  
in baked potato with tarragon curd

18,00

**Fish**

**EUR**

Pot au Feu of river and sea with basil – tomato - cracker  
and foam of fennel

26,00

Sea bass served two ways on turnip cabbage spaghetti  
with dill - lobster sauce

32,00

Roasted turbot under pumpernickel bonnet  
on nettle risotto

34,00

**Meat**

**EUR**

Roasted breast of black feather chicken in coconut  
with maracujasauce and baked rice taler

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

Gratinated back of lamb with tomato, basil and olives  
on stuffed potatoes with chillies and feta cheese

32,00

Stuffed back of veal from Linum with cream cheese  
coated with herbal and bread at boletus - potato bag

32,00

34,00

Grilled fillet of beef at mini vegetables with rosemary potatoes  
and terrine of cauliflower

35,00



## Kempinski Hotel Bristol

BERLIN

### 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

### **Dessert**

**EUR**

---

Variation of plum with home made sliboviceice 7,00

Chilled soup of peaches and nectarines with Sago  
served with home made ice of mascarpone 7,50

Cream of black forrest cherry served in a glas  
with chocolate biscuits 8,00

Parfait of sea buckthorn  
with roasted ravioli of chocolate from Filo 8,50

Mirabelles flambéed at your table  
with mirabelle brandy and bourbon vanilla ice 11,00

Selection of french cheese served with seasonal fruits 13,50