RH
Sharing Menu

Sourdough bread. Cured speck. Salted butter

Starters
Vitello tonnato. Radicchio
Autumn salad. Walnut-truffle dressing. Apples. Grapes. Jerusalem artichokes
Yellowfin mackerel. Beets. Raspberries. Horseradish

Main Course
Entrecóte & Rib
Artichoke. Aioli. Chimichurri. Potato Slices

Dessert
Peanut
Mandarin Orange. Mascarpone

Euro 63 per person

The menu is served per table.
Cover charge is billed separately.

Eat

Mixed salad RH Style 9

Winter Salad 17
Walnut-truffle dressing. Apples. Pumpkin. Jerusalem artichokes

Beef Tartare 22
Mustard cream. Homemade focaccia

Yellowfin Mackerel 24
Beets. Raspberries. Horseradish

Venison Consommé 12
Beet and venison ravioli

Artichoke and Nduja Risotto 18
Goat cheese

Ravioli al plin 19
Jerusalem artichoke. Celery. Radicchio. Button mushrooms

Tagliolini 22
Mountain cheese. Black truffle

Pumpkin and Leek Quiche 24
Gratinated Radicchio Tardivo. Pecorino

Char 37
Fennel. Orange. Saffron. Clams in Beurre Blanc

Guinea Fowl Breast 38
Stuffed with chestnuts. Glazed chicory. Celery purée

Medium-rare roasted Venison 39
Red cabbage. Buckwheat spaetzle. Pepper-cranberry jus

RH Affogato 8

Chocolate Variation 14
Rice Pudding Ice Cream

Peanut 14
Mandarin Orange. Mascarpone

Cheese selection 18

Place setting per person 3
Sourdough bread. Fresh cream cheese

+ € 4 for a main course portion size / + € 2 for two plates

Allergens: Please contact us regarding ingredients and allergens. We are happy to inform you. In case of histamine intolerance please let us know.