

RESTAURANT *Sèvres*



GRANDHOTEL HESSISCHER HOF
FRIEDRICH-EBERT-ANLAGE 40
60325 FRANKFURT
PHONE: 0049 (0) 69 / 7540-2000
FAX: 0049 (0) 69 / 7540-2924
EMAIL: INFO@GHH.DE

Chef's Menu

Fjord trout | dashi | peas | quinoa | romana salad 🍷



2018 Johannisberger Riesling
Prince of Hessen, Rheingau, Germany

Jerusalem artichoke soup | turnip cabbage-tomato-tartar 🍷



2018 Pinot Blanc II
Winery of Winning, Pfalz, Germany

Fried scallop | vermouth-chervil-sauce | parsley risotto



2018 Gavi di Gavi „Montessorra“
La Giustiniana, Piemont, Italy

Saddle of deer | beet root | smoked small potatoes | blackberry 🍷



2016 Cabernet Sauvignon Los Vascos
Domaines Barons de Rothschild, Colchagua Valley, Chile

Raw milk cheese selection



2013 Graham's Port
Late bottled Vintage


Yogurt cream | pickled pineapple | granola | pineapple sorbet 🍷



2011 Riesling Goldstück Beerenauslese
Prince of Hessen, Rheingau, Germany


| | | | |
|---------------|-----------|---------------------|-----------|
| 4 course menu | EUR 75,00 | Corresponding wines | EUR 35,00 |
| 5 course menu | EUR 85,00 | Corresponding wines | EUR 45,00 |
| 6 course menu | EUR 95,00 | Corresponding wines | EUR 52,00 |

Vegan Chef's Menu

Papaya | peanut crunch | lychee sorbet | sesame leaf cress 



2018 Johannisberger Riesling
Prince of Hessen, Rheingau, Germany

Jerusalem artichoke soup | turnip cabbage-tomato-tartar 




2018 Pinot Blanc II
Winery of Winning, Pfalz, Germany

Confit tomato | onion confit | almond foam




2018 Gavi di Gavi „Montessorra“
La Giustiniana, Piemont, Italy

Pea parfait | coriander falafel | carrot-orange-mash 



2016 Westhofener Pinot Noir
Winery Gutzler, Rheinhessen, Germany

Yogurt cream | pickled pineapple | granola | pineapple sorbet 



2011 Riesling Goldstück Beerenauslese
Prince of Hessen, Rheingau, Germany

4 course menu EUR 55,00

5 course menu EUR 60,00

Corresponding wines EUR 35,00

Corresponding wines EUR 45,00

*0,1 l per course/ person

Appetizer

Fjord trout | EUR 18,00
Dashi | peas | quinoa | Romana salad



Slices of roast beef | EUR 19,00
Nut butter espuma | carrots



Papaya | EUR 16,00
Peanut crunch | lychee sorbet | sesame leaf cress



Soups

Artichoke soup | EUR 13,00
Red prawn | tapioca | parmesan cheese chip



Jerusalem artichoke soup | EUR 13,00
Turnip cabbage-tomato-tartar



Intermediate courses

Fried scallop | EUR 22,00
Vermouth-chervil-sauce | parsley risotto



Confit tomato | EUR 16,00
Onion confit | almond foam



Main courses

Rack of lamb in herb crust | EUR 39,00
red cabbage | chestnut | baked apple | potato dumpling



Saddle of deer | EUR 36,00
Beet root | smoked small potatoes | blackberry



Pink fillet of veal | EUR 39,00
Truffled polenta | caramelized shallots | olive oil zabaglione



Confit cod | EUR 32,00
Egg yolk | purple potatoes | carrots | spring onions | saffron foam



Walnut ricotta tortellini | EUR 18,00
Cauliflower cream | parmesan cheese fondue



Pea parfait | EUR 18,00
Coriander falafel | carrot-orange-mash



Dessert & cheese

Mocha truffle | EUR 14,00

Mocha jelly | pecan cream | tangerines meringue | kahlua ice cream



Yoghurt cream | EUR 14,00

Pickled pineapple | granola | pineapple sorbet



Prince of Hessen Riesling cake | EUR 9,50



Raw milk cheese selection | EUR 14,00



gluten |



milk |



eggs |



sesame |



peanut |



shellfruit |



soya |



lupine



celery |



mustard |



sulphur dioxide |



molluscs |



crustaceans |



fish |

RESTAURANT
Sèvres

GRANDHOTEL HESSISCHER HOF
FRIEDRICH-EBERT-ANLAGE 40
60325 FRANKFURT
PHONE: 0049 (0) 69 / 7540-2000
FAX: 0049 (0) 69 / 7540-2924
EMAIL: INFO@GHH.DE