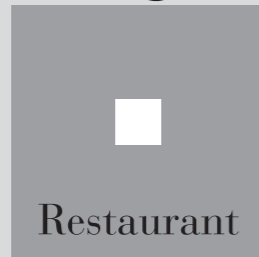


Hugos



Hugos Restaurant
im InterContinental Berlin

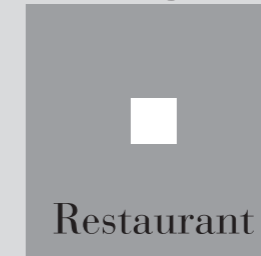
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Hugos



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W I L L K O M M E N
W E L C O M E
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W E N D U

LOCH DUART SALMON

Herb sabayon, kohlrabi, finger limes, buckwheat

IMPERIAL CAVIAR

Potatoes, veal tongue, sour cream, parsley

OCTOPUS

Beetroot gazpacho, sheep's milk yoghurt, couscous, bell pepper

FIELD MUSHROOM

Confit, broccoli, chickweed, salted lemon, pine nuts

LANGOSTINO

Yellow Thai curry foam, coconut, carrot, peanut

ORGANIC EGG YOLK

Morels, guanciale, wild garlic foam, green asparagus

A5 KAGOSHIMA WAGYU BEEF

Filet, tartar, sweet potato, wild cauliflower, radish, fermented pepper

STRAWBERRIES & RHUBARB

Almond cream, curd, sorbet, shiso

W E N D U

LOCH - DUART - LACHS

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen

IMPERIAL - KAVIAR

Erdäpfel, Kalbszunge, Sauerrahm, Petersilie

FELSENOKTOPUS

Rote-Bete-Gazpacho, Schafsmilchjoghurt, Couscous, Paprika

WIESENCHAMPIGNON

Konfiert, Brokkoli, Vogelmiere, Salzzitrone, Pinienkerne

LANGOSTINO

Gelber Thai-Curry-Schaum, Kokos, Karotte, Erdnuss

BIO - EIGELB

Spitzmorcheln, Guanciale, Bärlauchschaum, grüner Spargel

A5 - KAGOSHIMA - WAGYU - RIND

Filet, Tatar, Süßkartoffel, wilder Blumenkohl, Rettich, fermentierter Pfeffer

ERDBEEREN & RHABARBER

Mandelcreme, Topfen, Sorbet, Shiso

MENU

LOCH DUART SALMON

Herb sabayon, kohlrabi, finger limes, buckwheat

IMPERIAL CAVIAR

Potatoes, veal tongue, sour cream, parsley

OCTOPUS

Beetroot gazpacho, sheep's milk yoghurt, couscous, bell pepper

FIELD MUSHROOM

Confit, broccoli, chickweed, salted lemon, pine nuts

A5 KAGOSHIMA WAGYU BEEF

Filet, tartar, sweet potato, wild cauliflower, radish, fermented pepper

STRAWBERRIES & RHUBARB

Almond cream, curd, sorbet, shiso

6 course menu € 180

corresponding wines (0,1 l per course) €95

MENÜ

LOCH - DUART - LACHS

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen

IMPERIAL - KAVIAR

Erdäpfel, Kalbszunge, Sauerrahm, Petersilie

FELSENOKTOPUS

Rote-Bete-Gazpacho, Schafsmilchjoghurt, Couscous, Paprika

WIESENCHAMPIGNON

Konfiert, Brokkoli, Vogelmiere, Salzzitrone, Pinienkerne

A5 - KAGOSHIMA - WAGYU - RIND

Filet, Tatar, Süßkartoffel, wilder Blumenkohl, Rettich, fermentierter Pfeffer

ERDBEEREN & RHABARBER

Mandelcreme, Topfen, Sorbet, Shiso

6-Gang-Menü € 180

Weinbegleitung (0,1 l pro Gang) €95

MENÜ

LOCH DUART SALMON

Herb sabayon, kohlrabi, finger limes, buckwheat

FIELD MUSHROOM

Confit, broccoli, chickweed, salted lemon, pine nuts

A5 KAGOSHIMA WAGYU BEEF

Filet, tartar, sweet potato, wild cauliflower, radish, fermented pepper

STRAWBERRIES & RHUBARB

Almond cream, curd, sorbet, shiso

4 course menu € 150

corresponding wines (0,1l per course) € 60

MENÜ

LOCH - DUART - LACHS

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen

WIESENCHAMPIGNON

Konfiert, Brokkoli, Vogelmiere, Salzzitrone, Pinienkerne

A5 - KAGOSHIMA - WAGYU - RIND

Filet, Tatar, Süßkartoffel, wilder Blumenkohl, Rettich, fermentierter Pfeffer

ERDBEEREN & RHABARBER

Mandelcreme, Topfen, Sorbet, Shiso

4-Gang-Menü € 150

Weinbegleitung (0,1l pro Gang) € 60

W E N D Ü

SHEEP'S MILK YOGHURT

Beetroot, couscous, black Kalamata olives, bell pepper

LÁNGOS

Young leek, potatoes, sour cream, parsley

FIELD MUSHROOM

Confit, broccoli, chickweed, salted lemon, pine nuts

ORGANIC EGG YOLK

Morel, wild garlic foam, Belper Knolle, green asparagus

SWEET POTATO MILLE - FEUILLE

Wild cauliflower, radish, fermented pepper, sesame

STRAWBERRIES & RHUBARB

Almond cream, curd, sorbet, shiso

W E N D Ü

SCHAFSMILCHJOGHURT

Rote Bete, Couscous, schwarze Kalamata-Oliven, Paprika

LÁNGOS

Junger Lauch, Erdäpfel, Sauerrahm, Petersilie

WIESENCHAMPIGNON

Konfiert, Brokkoli, Vogelmiere, Salzzitrone, Pinienkerne

BIO - EIGELB

Spitzmorcheln, Bärlauchschaum, Belper Knolle, grüner Spargel

SÜßKARTOFFEL - MILLE - FEUILLE

Wilder Blumenkohl, Rettich, fermentierter Pfeffer, Sesam

ERDBEEREN & RHABARBER

Mandelcreme, Topfen, Sorbet, Shiso