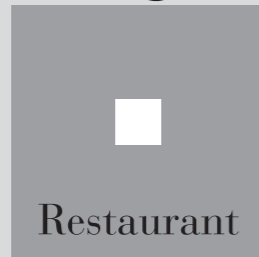


# Hugos



**Hugos Restaurant**  
im InterContinental Berlin

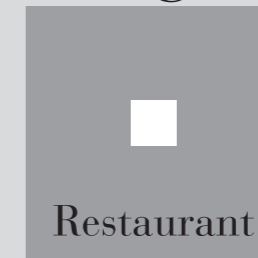
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# Hugos



—○—  
W I L L K O M M E N  
W E L C O M E  
—○—

# WENÜ

## **IMPERIAL CAVIAR**

Tartar and tongue of veal, potato, crème fraîche, chive

## **LOCH DUART SALMON**

Herb sabayon, kohlrabi, finger limes, buckwheat

## **OCTOPUS**

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

## **FENNEL**

baked in sea salt, rye, orange, smoked cottage cheese, sunflower seeds

## **CANADIAN LOBSTER**

Yellow Thai curry foam, coconut, carrot, peanut

## **ORGANIC EGG YOLK**

Chanterelles, guanciale, wild garlic foam, green peas

## **A5 KAGOSHIMA WAGYU BEEF**

Filet, sweet potato, shiitake, radish, fermented pepper

## **GOLDEN KIWIFRUIT & PISTACHIO**

Jasmine tea mousse, sorbet, passion fruit, coriander

# WENÜ

## **IMPERIAL - KAVIAR**

Tatar und Zunge vom Kalb, Kartoffel, Crème fraîche, Schnittlauch

## **LOCH - DUART - LACHS**

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen

## **FELSENOKTOPUS**

Rote-Bete-Gazpacho, Schafsmilchjoghurt, Couscous, Paprika

## **KNOLLENFENCHEL**

in Meersalzteig gebacken, Roggen, Orange, geräucherter Hüttenkäse, Sonnenblumenkerne

## **KANADISCHER HUMMER**

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

## **BIO - EIGELB**

Pfifferlinge, Guanciale, Bärlauchschaum, grüne Erbsen

## **A5 - KAGOSHIMA - WAGYU - RIND**

Filet, Süßkartoffel, Shiitake, Rettich, fermentierter Pfeffer

## **GOLDEN KIWI & PISTAZIE**

Jasmintemousse, Sorbet, Passionsfrucht, Koriander

# MENU

## **IMPERIAL CAVIAR**

Tartar and tongue of veal, potato, crème fraîche, chive

## **LOCH DUART SALMON**

Herb sabayon, kohlrabi, finger limes, buckwheat

## **OCTOPUS**

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

## **FENNEL**

baked in sea salt, rye, orange, smoked cottage cheese, sunflower seeds

## **A5 KAGOSHIMA WAGYU BEEF**

Filet, sweet potato, shiitake, radish, fermented pepper

## **GOLDEN KIWIFRUIT & PISTACHIO**

Jasmine tea mousse, sorbet, passion fruit, coriander

6 course menu € 180

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

# MENÜ

## **IMPERIAL - KAVIAR**

Tatar und Zunge vom Kalb, Kartoffel, Crème fraîche, Schnittlauch

## **LOCH - DUART - LACHS**

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen

## **FELSENOKTOPUS**

Rote-Bete-Gazpacho, Schafsmilchjoghurt, Couscous, Paprika

## **KNOLLENFENCHEL**

in Meersalzteig gebacken, Roggen, Orange, geräucherter Hüttenkäse, Sonnenblumenkerne

## **A5 - KAGOSHIMA - WAGYU - RIND**

Filet, Süßkartoffel, Shiitake, Rettich, fermentierter Pfeffer

## **GOLDEN KIWI & PISTAZIE**

Jasmintemousse, Sorbet, Passionsfrucht, Koriander

6-Gang-Menü € 180

Weinbegleitung (0,1l pro Gang) €95

# MENÜ

## **LOCH DUART SALMON**

Herb sabayon, kohlrabi, finger limes, buckwheat

## **FENNEL**

baked in sea salt, rye, orange, smoked cottage cheese, sunflower seeds

## **A5 KAGOSHIMA WAGYU BEEF**

Filet, sweet potato, shiitake, radish, fermented pepper

## **GOLDEN KIWIFRUIT & PISTACHIO**

Jasmine tea mousse, sorbet, passion fruit, coriander

4 course menu € 150

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

# MENÜ

## **LOCH - DUART - LACHS**

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen

## **KNOLLENFENCHEL**

in Meersalzteig gebacken, Roggen, Orange, geräucherter Hüttenkäse, Sonnenblumenkerne

## **A5 - KAGOSHIMA - WAGYU - RIND**

Filet, Süßkartoffel, Shiitake, Rettich, fermentierter Pfeffer

## **GOLDEN KIWI & PISTAZIE**

Jasmintemousse, Sorbet, Passionsfrucht, Koriander

4-Gang-Menü € 150

Weinbegleitung (0,1l pro Gang) € 60

# WENÜ

## **SHEEP'S MILK YOGHURT**

Beetroot, couscous, black Kalamata olives, bell pepper

## **GREEN ASPARAGUS**

Potato blini, salted huckleberries, chive vinaigrette

## **FENNEL**

baked in sea salt, rye, orange, smoked cottage cheese, sunflower seeds

## **ORGANIC EGG YOLK**

Chanterelles, wild garlic foam, Belper Knolle, green peas

## **SWEET POTATO MILLE - FEUILLE**

Shiitake, radish, fermented pepper, sesame

## **GOLDEN KIWIFRUIT & PISTACHIO**

Jasmine tea mousse, sorbet, passion fruit, coriander

# WENÜ

## **SCHAFSMILCHJOGHURT**

Rote Bete, Couscous, schwarze Kalamata-Oliven, Paprika

## **GRÜNER SPARGEL**

Kartoffel-Blini, gesalzene Heidelbeeren, Schnittlauchvinaigrette

## **KNOLLENFENCHEL**

in Meersalzteig gebacken, Roggen, Orange, geräucherter Hüttenkäse, Sonnenblumenkerne

## **BIO - EIGELB**

Pifferlinge, Bärlauchschaum, Belper Knolle, grüne Erbsen

## **SÜßKARTOFFEL - MILLE - FEUILLE**

Shiitake, Rettich, fermentierter Pfeffer, Sesam

## **GOLDEN KIWI & PISTAZIE**

Jasmintemousse, Sorbet, Passionsfrucht, Koriander