

DINNER MENU

3-Course Menu

Amuse-Bouche



Fried scallop on cauliflower-coconut mousse with tomato-vanilla vinaigrette



Barbary duck breast with cilantro over green asparagus
with Gorgonzola cheese dumpling and grape jus



Flummery of semolina and banana with nougat espuma and mango

35,00

Menu with corresponding wines

47,00


Lessing

DINNER MENU

4-Course Menu

Amuse-Bouche



Boiled veal topside with marinated oyster mushrooms,
wasabi mousse and frisée



Pepper essence with chick-peas and ricotta-spinach ravioli



Barolo braised beef cheek with celery mousse
and baked Parmesan cheese risotto



Curd-crème brûlée with a slice of carrot cake
and wild berry ice-cream

45,00

Menu with corresponding wines

63,00

The logo for L'Essing, featuring the word "L'Essing" in a cursive script font. Above the letter "E" is a small icon of a fork and knife, identical to the ones used as section dividers in the menu.

DINNER MENU

APPETIZERS

Soft goat cheese crème brûlée with Sicilian vegetables
and rocket salad

9,90

Fried scallop on cauliflower-coconut mousse
with tomato-vanilla vinaigrette

10,90

Boiled veal topside with marinated oyster mushrooms,
wasabi mousse and frisée

12,50



SOUPS

Pepper essence with chick-peas and ricotta-spinach ravioli

6,90

Creamy black salsify soup with chestnut foam
and rabbit skewer

7,50


Lessing

IN-BETWEEN COURSES

Braised octopus over espresso cherry tomatoes with Chorizo
and fried fennel

14,50

Kid ravioli over spinach salad with Ubriacone cheese
and olive oil foam

16,50



SALAD

Lamb's lettuce with fried baby scallops, king prawns and sweet
potato crisps

15,90

Seasonal salad with fried beef fillet and oyster mushrooms

16,90



FISH

Ikarimi salmon over black pudding lentils with glazed pointed
cabbage and tomato-thyme foam

17,90

Monkfish medaillons in saffron meat juice with clams, seasonal
vegetables and sun choke

19,50

The logo for 'Lensing' features a stylized, cursive 'L' followed by the word 'ensing' in a similar script. Above the 'L' is a small icon of a fork and knife, identical to the one used as a section separator.

MAIN COURSES

Barbary duck breast with cilantro over green asparagus with
Gorgonzola cheese dumpling and grape jus

18,50

Barolo braised beef cheek with celery mousse and baked
Parmesan cheese risotto

19,50

Irish Hereford entrecote with homemade fried onions over
fried potatoes, port jus and small seasonal salad

22,00

Saddle of deer, medium rare under a crackling of herbs
and Tête de Moine with sweet potato-cream,
sesame-potato-dumplings and juniper jus

23,50

Fillet of Irish Hereford ox over braised carrots, potato fritter
and thyme jus

25,50



VEGETARIAN DISHES

Ricotta-spinach ravioli over glazed green asparagus
and Ubriacone cheese

15,50

Parmesan cheese risotto with fried oyster mushrooms,
sugar-snap peas and Gorgonzola foam

15,50

L. Essing

DESSERTS

Curd-crème brûlée with a slice of carrot cake
and wild berry ice-cream

8,50

Flummery of semolina and banana with nougat espuma
and mango

8,50

Semi-liquid chocolate cake with port wine cherries
and vanilla ice-cream

9,50

Selection of regional organic cheese with black walnuts,
fig mustard and homemade bread

9.50



Lessing