

Bettina von Arnim.

RESTAURANT

Bettina von Arnim

"I was supposed to provide information about Bettina von Arnim. Eventually, I said: 'Pile contradictions on top of contradictions, go up the mountain, spread flowers over everything, let it sparkle and shoot out lightning, and call it Bettina'" - This was noted by Karl August Varnhagen von Ense at the end of May 1850 in his diary.

The grand-daughter of the writer Sophie von La Roche, the sister of the poet Clemens Brentano, and above all the wife of Achim von Arnims must truly have been difficult to comprehend. Born in Frankfurt am Main in April of 1785, she confronted her contemporaries as a sensitive poet, a socially and politically engaged writer, a caring mother of seven children, a dedicated wife and an enthusiastic friend.

Among these contemporaries was Goethe as well: Together with her husband Achim von Arnim and her brother Clemens, Goethe brought practically cult status to the Weimar Poet-Princess to the point where he felt besieged by the "Tollhäusler" (bedlam people) and expelled her from his house.

Bettina dedicated her first book to the idolized Weimar master:

"Goethes Briefwechsel mit einem Kinde" (Goethe's Correspondence with a Child), published in 1839.

A Warm Welcome

Our challenge:

*We want to bring you pleasures to the table from the kitchen and cellar
which are of great joy every day.*

Stop by the Bettina von Arnim Restaurant without any pressure, according to your mood.

*We are sophisticated in all that which goes into the glass or comes onto the plate;
we are, however, straightforward in our presentation.*

*Christian Damm
Head Chef*

*Martin Botta
Restaurant Manager*

Starters

*Salad of wild herbs, blossoms and young vegetables
with rapeseed oil-apple vinaigrette* 9,50 €

*2009 Château des Gavelles Rosé
Château des Gavelles, Provence*

glass 0.1l 4,20 €

*Carpaccio of pickled deer fillet with mango-apricot chutney
and Balsamico-apple reduction* 12,50 €

*2007 Peperino
Teruzzi & Puthod, Toscana*

glass 0.1l 4,70 €

*King prawns baked in saffron dough
with marinated red mullet fillet
on artichoke strawberry salad and basil* 12,50 €

*2010 Grauburgunder
Weingut A. Christmann, Pfalz*

glass 0.1l 5,00 €

*Half a lobster with its own ice,
Melon, tarragon and vanilla-pepper cream* 25,00 €

*Gobillard Rosé
Champagne*

glass 0.1l 10,00 €

Soups in preserving jar 0,14 ltr.

*Tomato essence with half-dry mini tomatoes,
Capers and mint* 6,00 €

*Light champagne foam soup
with potato blinis and fava caviar* 6,00 €

Duo 10,00 €

Vegetables, rich in herbs, light and piquant

*Open ravioli with chanterelles and apricots
in lemon-thyme foam* 14,00 €

*2008 Barbera d'Asti Montebruna
Gaicomo Bologna-Braida, Piemont*

glass 0.1l 6,50 €

*Mediterranean rocket-saffron risotto
with grilled vegetables, Parmesan and poached egg* 16,00 €

small portion 11,00 €

*2010 Gavi di Gavi
La Merlina, Piemont*

glass 0.1l 5,30 €

Main courses

Fried sea bass fillet and calamary 25,00 €
with Noilly Prat, blanched celery and ravioli of salt lemons small portion 20,00 €

2007 Chardonnay
Agareno, Sizilien glass 0.1 l 7,50 €

Roasted calf's liver with pepper cherries, 20,00 €
Balsamic law, onion confit and potato-courgette chick small portion 15,00 €

2006 Conde de Valdemar Crianza
Bodegas Valdemar, Rioja glass 0.1 l 4,80 €

Grilled maize chicken breast stuffed with scallop, 24,00 €
Morel cream sauce, vanilla carrots and wild rice cookies small portion 19,00 €

2008 Pinot Noir
Weingut Dr. Bürklin-Wolf, Pfalz glass 0.1 l 7,00 €

Rumpsteak 200 g with green pepper butter 24,00 €
Tomato fillets, Kenya beans, chanterelles and potato croutons small portion 19,00 €

2007 Rufus Stone Shiraz
Tyrrells's Wines glass 0.1 l 7,80 €

Desserts

*Elder flower ice cream with marinated raspberries
and krumkake* 7,50 €

*Chocolate tarte with coconut palm foam
and pineapple sorbet* 9,50 €

*Crème Brûlée of passion fruit with exotic fruit salad
and milk chocolate rum ice cream* 8,50 €

You will find our ice creations summer 2011 in a separate menu!

*Selection of French cheese
with grapes, walnuts, several jellies and roasted grape-nut bread*

small 10,00 €

large 13,00 €

With pleasure we recommend an adequate red or white wine to the cheese.

*More information about contained additives are stated in a separate menu.
Please do not hesitate to ask our service team.*