

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

*Graved sturgeon fillet on potatoe-herb mousse
with cress and cherry tomatoes* 11,50 €

*2007 Weißer Burgunder
Weingut Grans Fassian, Mosel* glass 0,1 l 5,30 €

*Seawater prawns in sesame
on mango chilli pepper chutney and winter purslane* 14,50 €

*Moët & Chandon Brut Imperial
Champagne* glass 0,1 l 12,00 €

*Guina fowl breast with raspberry jelly,
corn salad and avocado apple tartar* 11,00 €

*2006 Riesling Reserve Particulière
Weingut Wantz, Elsaß* glass 0,1 l 4,60 €

*Beet root carpaccio with truffle vinaigrette,
swede mousse and iceplant* 12,50 €

*2007 Chateau Haut Rian
Entre deux Mers, Bordeaux* glass 0,1 l 4,00 €

Soups

in preserving jar 0,14 ltr.

Cream soup of Hokkaido pumpkin and ginger 4,50 €
with pumpkin seed oil and croutons

Game essence with sherry 4,50 €
and chester bread

Soup of sweet chestnut Boskoop 4,50 €
with flavoured venison ham Crissini

Duo 8,00 €

Trio 12,00 €

Vegetables, rich in herbs, light and piquant

Fried cep ravioli with own sauce, 18,00 €
olives, dried tomatoes, basil pesto and parmesan crisps

small portion 15,00 €

2007 Gavi di Gavi
Beni di Batasiolo, Piemont

glass 0,1 l 5,80 €

Fried mini pancakes with sautéed swiss chard salad, 12,50 €
and cream of Altenburger goat's milk cheese with walnuts

small portion 9,50 €

2008 Weißer Burgunder Gutswein Kabinett
Weingut Pawis, Saale Unstrut

glass 0,1 l 5,00 €

Main courses

Halibut slice with saffron and tomato, 18,00 €
two kinds of mustard foam, young vegetables and Ebly small portion 12,50 €

2007 Grüner Veltliner Selection
Weingut Schwartz

glass 0,1 l 7,00 €

Pike perch fillet, fried on the skin 18,50 €
with champagne cream cabbage,
grapes, bacon, croutons and parsley small portion 13,00 €

2006 Hochheimer Reichstal, Riesling Kabinett
Weingut Schäfer, Rheingau

glass 0,1 l 4,60 €

Stewed ox cheeks with elder berry sauce, 19,00 €
sautéed savoy cabbage and truffled celery purée small portion 15,00 €

2007 Chianti Classico Isassi
Melini, Toskana

glass 0,1 l 6,80 €

New Zealand deer medallion with pepper cranberries, 22,00 €
dates, Jerusalem artichoke and corn blinis small portion 17,00 €

2007 Merlot
Excelsior Estate, Südafrika

glass 0,1 l 7,00 €

Medium fried breast of Barbarie duck, white cabbage 20,00 €
walnuts, citrus fruits, creamy polenta and orange rose air small portion 15,00 €

2007 Bourgogne Pinot Noir
Belena, Bourgogne

glass 0,1 l 6,00 €

Fillet of beef under Munster cheese hood, 24,00 €
on mushrooms with Marsala plums and Grenaille potatoes small portion 18,00 €

2005 Cabernet Sauvignon
Duc de Foix, Penedes

glass 0,1 l 7,50 €

Desserts

Marinated fig with Cassis, 6,50 €
Vanilla, almond cracker and cinnamon ice-cream

Caramelized cream of tonkabean 8,50 €
with mango ragout Tasmanian leaf pepper in chocolate cannelloni

Tiramisu of gingerbreads and Spekulatius 8,50 €
with spiced pear and punch sorbet

Hazelnut nougat parfait with sweet-and-sour pumpkin compote 7,50 €
and pumpkin cracknel ice-cream

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 separate menu.
Do not hesitate to ask our service team!*