

Dear guests,

Welcome to our Fine Dining Restaurant Bellini.

Special and exquisite moments of pleasure encounter a warmly natural service to make you feel at ease.

This is how you could describe the philosophy of our cozy Fine Dining Restaurant Bellini in words.

We recommend: Just taste and experience it personally.

Your hosts in Bellini

Starters

Our recommendation

Tartare Surf and Turf

Lettuce | marinated egg yolk | Tosazu-Crème fraîche 25,50

Marinated River trout

from Birnbaum fish farming
French green asparagus | White radish | Lemon balm
24,50

Tajine Carrot

Sweet potato | Turmeric flan | salted Lemon 19,50

Soup

Veal consommé Bean | Chicory | Tarragon vinegar 14,50

Intermediate

Our recommendation

Norway lobster

Sea aster | Sepia | Ox marrow 29,50

Fried potato

Eel | Maitake | Dashi-Beurre Blanc 25,50

Fish

Anglerfish covered in bread Cockle | Spinach beet | White strawberry 40,50

Flamed red mullet

Artichoke | Aubergine | Nduja 37,50

Meat

Lamb

Asparagus from Farm Steinkröger | Amela Tomato | Piedmont Hazelnut 44,50

Black-feathered chicken Label Rouge Morrel chicken | Pea | Verjus 42,50

Dessert

Raspberry

Beet | Ginger | Amaranth 14,50

Young Rhubarb

Cherry blossom | Tahiti Vanilla | Rice pudding 13,50

Our recommendation

Raw milk cheese

from Affineur Waltmann Orange mustard | Lamb's lettuce | Bread 18,50

Please let uns know in case you prefer a vegetarian dish.

All prices are incl. VAT and service in EUR.

Always stay up to Late.



Instagram

@parkhotelguetersloh



Parkhotel News

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