

## Mustards ... in hexagonal glass jars

Our finely balanced homemade mustards don't just go very well with meat and sausages! They are delicious in salad dressings, add some zest to your sauces, and they refine every Sunday roast. As a bread spread, with vegetables or in rice dishes – our mustards go with everything!

### 7-Herbs Mustard (7-Kräuter-Senf)

This very aromatic composition of seven French herbs can be used for all sorts of dishes: vegetables, fish (matjes herring in herb sauce), sausage (Knackwurst!), salad dressings...

### Apple Mustard (Apfelsenf)

Fresh and fruity, all-purpose mustard. Popular in potato salad.

### Banana Mustard (Bananensenf)

Mild and fruity, gives your dishes an exotic touch. Delicious with smoked salmon. Also with white meat, and baked or grilled fish. Complements Asian recipes. Try it as a spread on dark bread!

### B(i)erliner Mustard (Bierliner Senf)

A "very Berlin" mustard, made with pilsner. Great for barbecue! And perfect as a nice little souvenir...

### Caper Mustard (Kapernsenf)

The fruity, slightly tangy, aroma goes best with eggs or fish. Refines potato salad and sauces. Great for beef rolls – the acidity of this mustard tenderizes the meat nicely.

### Cassis Mustard (Cassis-Senf)

Very fruity, for game dishes, salad dressings, and as a bread spread.

### Chili Mustard (Chilisenf)

Hot!

### Colonial Mustard (Colonial Senf)

Extravagant. Finely blended combination of cocoa and coffee. The dry cocoa aroma unfolds wonderfully on grilled or roasted meats and poultry. Exquisite bread spread.

### Dill Mustard (Dillsenf)

Intensive dill flavour. Perfect for fish, very nice in salad dressings.

### Fig Mustard (Feigensenf)

Spicy delicacy with figs and red pepper. Refines poultry, lamb, smoked loin of pork and other meat dishes; yummy on cheese!

### Fine Rosemary Mustard (Feiner Rosmarinsenf)

This classic mustard reveals its Mediterranean character especially with white meat. Goes nicely with lamb, veal and pork. Agrees with garlic, potatoes, tomatoes, green beans...

### Ginger Mustard (Ingwersenf)

The distinctive ginger flavour makes rice and poultry dishes truly special...

### Honey Mustard (Honig-Senf)

Sweet and mild all-purpose mustard. Great for cooking: try salmon with honey-mustard-dill-sauce... Kids love it!

### Indian Mustard (Indischer Senf)

Prepared with curry, pleasantly fruity. Delicious with poultry, minced meat or as sandwich spread.

### Lavandula (Lavandula)

Unusual mustard with the very fine discreet aroma of lavender. Turns green salad, tomato salad or fruity tomato soup into an extravagantly tasty experience. Try it on smoked loin pork!

### Licorice Mustard (Kumpelsenf)

Mustard with licorice aroma? Why not! A mustard for the true licorice fan. Goes with cheese, delicious with meat.

### Mexican Mustard (Mexikanischer Senf)

Hot and spicy, made with jalapeno and chili peppers. Goes with everything. Try it as a salsa with taco chips!

### Mild Poppy (Milder Mohn)

A friendly mustard with delicate taste. Refines potato and pasta salads. The poppy seeds add a fun optical impression to Bechamel sauce and Hollandaise sauce.

### Oriental Mustard (Orientalischer Senf)

Intensive cinnamon flavour, without being sweet. Dark sauces receive a mysterious touch, with a distinct but subtle cinnamon aroma. Delicious with white and dark meats, exquisite with goose, duck and game. Hard to believe: on butter cookies!

### Pear Mustard (Birnnensenf)

Delicious with game dishes, exquisite on cheese.

### Peppery Orange (Pfeffrige Orange)

Fruity, yet piquant, with green pepper. Great with poultry, fish or rabbit. A perfect match with arugula!

### Raspberry Mustard (Himbeersenf)

Fresh and fruity. Developed as a base for salad dressings, replaces (or adds to) raspberry vinegar. Great as a bread spread.

### Red Garlic (Roter Knoblauch)

Our classic: red – hot – hearty. Strong mustard with infinite possibilities: for meat and sausages, cold cuts, fish, vegetables and sauces. Great for barbecue as a marinade or rub. Experience new dimensions in your pasta salads...

### Scottish Mustard (Schottischer Senf)

Prepared with whole mustard seeds, and a good shot of Scottish whisky! The bouquet unfolds superbly on a hot steak. Serve with fish, sausages, poultry – even asparagus!

### Smooth Sesame (Sanfter Sesam)

The mild nutty flavour goes nicely with vegetables and salads (chicory). Refines soufflés and stews, sauces and dressings.

### Spicy Cranberry Mustard (Herbe Preiselbeere)

Appealing composition, spicy and fruity, great with baked cheese (camembert), game and poultry. Zesty alternative to sweet cranberry sauce.

### Strawberry Mustard (Erdbeersenf)

Refreshing. Made with fresh strawberries, refined with capers! Fruity but not too sweet, excellent with barbecue.

### Tarragon Mustard (Estragonsenf)

Delicious composition with the unique tarragon aroma. Adds a sophisticated note to poultry and mushroom dishes as well as herb sauces. Serve with salads and fish.

### Tuscan Mustard (Toskanischer Senf)

Composed of olives, tomatoes, white wine and other special seasonings. Use as a bread spread, on eggs, cheese and cold cuts. Mix with sour cream and serve as pesto sauce!

### Tsar Mustard (Zarensenf)

Our bestselling mustard made with coarsely ground black and brown mustard seeds. Starts off slightly sweet, then teases your taste buds with its complex seasonings.



Seasonal Products: Spring mustard and Christmas Mustard

### Spring mustard

With fresh herbs, leek and dill. Perfect for fish, great in salad dressings.

### Christmas mustard

A hint of orange and gingerbread spice makes this unusual mustard a must on every Christmas dinner table.

## Chutneys ... in hexagonal glass jars

Chutneys or relishes are fruity, sometimes spicy, sauces containing tiny bits of vegetable or fruit. They are delicious as a side dish for grilled or roasted meat and fish, and go also very well with cheese, rice and vegetable dishes.

Vary your recipes: try it as a dip for raclette or fondue, mix it with Asian-style sauces, refine potato dishes, use it as a bread spread – or just spoon it up straight from the glass...

### Apple-Mint Chutney (Apfel-Minz-Chutney)

Elegant chutney for risotto, potato or meat dishes – divine with lamb! Mild mint aroma.

### Cherry-Ginger Chutney (Kirsch-Ingwer-Chutney)

Fruity and zesty. This very aromatic chutney refines poultry dishes, even fruit salads! The ginger is not too dominant and blends nicely with the cherries. Unsurpassed with cheese fondue!

### Cinnamon-Plum Chutney (Pflaumen-Zimt-Chutney)

Very nice mild composition. Enjoy it with rice dishes or poultry; adds a special note to your fruit salads...

### Curry-Peach Chutney (Pfirsich-Curry-Chutney)

Goes with absolutely everything – use it instead of mango chutney for a change!

### Orange-Onion Chutney (Orangen-Zwiebel-Chutney)

Finely balanced, with a discreet onion flavor. Excellent with chicken, turkey or fish. Best with: duck!

### Rosemary Chutney (Rosmarin-Chutney)

Delicately composed recipe, with assorted Mediterranean ingredients - nice and spicy. Goes with potatoes, garlic, tomatoes, lamb, veal, vegetable, and served with roast pork: wicked!

### Strawberry-Fig-Peach Chutney (Erdbeer-Feigen-Pfirsich-Chutney)

Very fruity and a bit spicy. Great on a sandwich!



## Essence ... in a decorative glass carafe

### Elderblossom Syrup (Holunderblüten-Sirup)

Intense and concentrated syrup made from elderblossoms. Mix it with (mineral) water, Prosecco, or sparkling wine. Excellent in hot tea (when you feel that cold coming...) Enjoy it in fruit salads, or on pancakes. Use as a glaze on your roast!

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## Cut the mustard!



## Mustard Manual