

Menü

Variation of Carrot

Crème | pickled | dried | Belper bulb | herb sorbet | soil

2021 Riesling „Kabinett“ Nierstein, Weingut Kühling-Gillot, Rheinhessen

By the glass 0,1l 9,00€/ 0,75l 54€



Truffled Potato Soup

Perigord truffles | smoked eel | red cabbage foam | parsley oil

2018 „Malterdinger“, Bernhard Huber, Baden

By the glass 0,1l 11,00€/ 0,75l 65€



Grilled Sturgeon

Saffron vanilla risotto | glazed chestnuts | peas | Riesling foam

2019 Bourgogne Blanc Magnum Bottle, Francois Carillon, Burgundy

By the glass 0,1l 14,00€/1,5l 180€



Currant Sorbet | Thyme herbs brew



Sous-vide cooked Duck Breast from Gutshof Polting

Hokkaido pumpkin crème | roasted brussels sprouts | walnut chutney | cassis gel

2019 Aloxe-Corton, Domaine Larue, Burgundy

By the glass 0,1l 18,00€/ 0,75l 115€



False Truffle

tonka bean cream | chili passion fruit seeds | caramelized chocolate
cherry sorbet | cherry brandy espuma

Dows Late Bottled Vintage, Dows, Douro

By the glass 0,1l 17,00€



6-Course Menu 115€ - Wine Pairing 69€
5-Course Menu 95€ (without Fish) - Wine Pairing 55€

includet Amuse-Gueule & Petit Fours

- Inklusivpreise -

Menü | vegetarisch

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Gratinated Spinach Dumpling

glazed Chard | roasted pine nuts | Alpine cheese | Nut butter espuma

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By the glass 0,1l 14,00€/1,5l 180€



Currant-Sorbet | Thyme-herbs brew



Beetroot- Ravioli

Chardonnay Figs | Apple- Celery- Chutney | Rocket | Thyme foam

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