



## **Chef's menu**

### **Goose liver creme brûlée**

toasted brioche | port wine fig

### **Baeri Osietra Kaviar & Linguine**

lemon beurre blanc

### **Halibut**

green asparagus | sesame | herbs of provence

### **US Beef Filet**

confit shrimp | romanesco | celery puree

### **Mousse of passionfruit and mango**

coconut yuzu ice cream | yoghurt sponge | lime

<b>5-course-menu</b>	159
wine pairing	95
non-alcoholic beverage accompaniment	59



Our chef Tino and his team have coordinated each course so that it perfectly complements the next and offers a harmonious journey for your senses.

We ask for your understanding that changes to the menu are not possible.

## Craftmanship and passion

### Beef tartare

truffle | egg yolk cream  
braised tomato | capers

### Wild garlic foam soup

baked quail egg

### Char filet from Epfenhausen

potato and truffle ravioli | asparagus  
panko

### Strawberry sorbet

basil espuma

### Veal from Gutshof Polting

loin & sweetbreads  
wild garlic crust | potato and morel ragout

### Rhubarb & peanut

rhubarb sorbet  
peanut creme | raspberry gel

### 6-course menu 125

wine pairing 79  
non-alcoholic beverage accompaniment 59

### 5-course menu (without char) 109

wine pairing 69  
non-alcoholic beverage accompaniment 49

## Genuine and vegetarian

### White and green asparagus

hollandaise ice cream | champagne mint  
infusion | parsley foam

### Wild garlic foam soup

baked quail egg

### Organic egg

truffle | potato variation  
spinach

### Strawberry sorbet

basil espuma

### Wild garlic risotto

grilled white asparagus | parmesan  
brown butter

### Rhubarb & peanut

rhubarb sorbet  
peanut creme | raspberry gel

### 109 6-course menu

79 wine pairing  
59 non-alcoholic beverage accompaniment

### 99 5-course menu (without egg)

69 wine pairing  
49 non-alcoholic beverage accompaniment