
MENU

Amuse bouche

Terrine of Foie Gras

Coffee | Cornelian Cherry | Brioche

2022 Gewürztraminer R.Q.W.R – Domaine Trapet, Alsace

Meagre

Citrus Broth | Cocoa Bean

2014 Ried Im Weingebirge Grüner Veltliner Federspiel – Nikolaihof, Wachau

Langoustine

Calf's Head | Café de Paris | Pike Spätzle

1999 Weissburgunder Selection „S“ – Weingut Franz Keller, Kaiserstuhl

Loin of pork from Schwäbisch Hall

Sauce Robert | Swiss Chard | Potato Terrine

2009 Espectacle – Spectacle Vins, Montsant

Pumpkin seed oil parfait

Fig | Raspberry | Juniper pear sorbet

2003 Laumersheimer Kapellenberg Riesling Trockenbeerenauslese – Weingut Knipser, Pfalz

Cheese selection by Maître Antony

1996 Boal – Justino's, Madeira

Petits Fours

Menu in 6 courses

177 €

Menu in 5 courses without cheese

158 €

Winepairing 6 courses/5 courses

92 €/85 €