
MENÜ

Amuse bouche

Terrine and crème brûlée of goose liver
house-made verjus | elderberry | pistachio

2002 Achkarrer Schlossberg Grauburgunder – Weingut Franz Keller, Kaiserstuhl

Atlantic monkfish
buttermilk broth | graffiti eggplant | zucchini blossom

2022 Bourgogne blanc „Les Magnys” – Domaine Darviot-Perrin, Burgundy

Veal sweetbread
potato-celery foam | artichoke | turtle spice

2014 La Merced – Emilio Valerio, Navarra

Pigeon from Theo Kieffer
Sauce Salmi | chanterelles | spleen brioche

2015 Vougeot 1er Cru „Clos de la Perrière” – Domaine Bertagna, Burgundy

Apricot tart
rosemary ice cream | apricot sorbet

2011 Oberbergener Bassgeige Weissburgunder Auslese – Weingut Franz Keller, Kaiserstuhl

Cheese selection by Maître Antony

1997 Malvasia – Justino's, Madeira

Petits Fours

Menu in 6 courses 177 €

Menu in 5 courses 158 €

Winepairing 6 courses/5 courses 92 €/85 €