

MENU

Amuse bouche

Black forest trout

Vichyssoise | Gooseberry | Quail's egg

2014 Ried Im Weingebirge Grüner Veltliner Federspiel – Weingut Nikolaihof, Wachau

Wild-caught turbot

Beurre blanc | Radish | Mullet roe | Garganelli

2022 Weißburgunder „Im Scherben“ – Weingut Am Klotz, Markgäflerland

Atlantic monkfish

Cauliflower | Curry | Coffee

2023 „First Flight“ Viognier – Domaine Graeme & Julie Bott, Rhône

Comté- Tortellini

Vin Jaune | Porcini

2002 Grauburgunder Selection „S“ – Weingut Franz Keller, Kaiserstuhl

Pigeon from Théo Kieffer

Sauce Salmis | Artichoke | Chanterelles | Liver-sandwich

1997 Château Lascombes – Margaux, Bordeaux

Cheese selection from Maître Antony

Boal Reserva Velha „10 years old“ - Barbeito, Madeira

Kaiserstuhl Berries

Vanilla Parfait | Raspberry Sorbet

2021 Saarburger Rausch Riesling Auslese – Weingut Forstmeister Geltz Zilliken, Saar

Petits Fours

Menu in 7 courses 209 €

Menu in 6 courses without cheese 189 €

Menu in 5 Courses without cheese and tortellini 158 €

Wine pairing 7/5/6 courses 105 €/ 95 €/85 €