

MENU

Amuse bouche

Terrine de Foie Gras

Confit Duck Leg | Apple-Ginger | Ice Wine Jelly | Brioche

2010 Muscat Réserve – Domaine Léon Beyer, Eguisheim

John Dory

Apple and saffron | Oat root | Cévennes onion

1996 Weißburgunder Selection – Weingut Franz Keller, Kaiserstuhl

Octopus in Pinot Blanc

Chorizo | Chickpeas

2012 SITTA Ancestros – Viñedos y Bodegas Attis, Rias Baixas

Aged Black Forest Dairy Cow Loin

Gently warmed Slices | Consommé | Bone Marrow

Additionally, with Black Winter Truffle

20 €

Amontillado „Micaela“ – Bodegas Barón, Jerez

Pigeon from Théo Kieffer

Brussels Sprouts | Jerusalem Artichoke | Pommes soufflées

1988 Château du Tertre – Margaux, Bordeaux

Cheese selection from Maître Antony

Tawny Port – Niepoort, Douro

Red apple

Shortbread | Apple-sorbet | White chocolate

2019 Tokaji Aszú 5 Puttonyos – Château Dereszla, Tokaj

Petits Fours

Menu in 7 courses

209 €

Menu in 6 courses without cheese

189 €

Menu in 5 Courses without cheese and cow

158 €

Winepairing 7/5/6 courses

105 €/ 95 €/85 €