
MENÜ

Terrine and crème brûlée of foie gras

Homemade verjus | Turnips | Pistachio

2002 Achkarrer Schlossberg Grauburgunder – Weingut Franz Keller, Kaiserstuhl

Sea Bass

Bug bean | Yellow Beetroot | Romaine lettuce

2017 Vougeot 1er Cru Les Cras – Domaine Bertagna, Burgundy

Langoustine

Pike spaetzle | calf's head | café de Paris butter

2020 Mauerbrünle Riesling – Weingut am Klotz, Markgräflerland

Saddle of Venison in five Spices

Black walnut | Chanterelle | Black Pudding | Fregola

1993 Château La Tour du Pin Figeac – St. Emilion, Bordeaux
oder

2004 Charmes-Chambertin – Domaine Armand Rousseau, Burgundy

Strawberries from Kaiserstuhl

Rice pudding mousse | Strawberry ganache | Lemongrass-Sorbet

2021 Brauneberger Juffer Riesling Spätlese – Weingut Fritz Haag, Mosel

Cheese Selection from Maitre Antony

1997 Malvasia – Justino's, Madeira

Menu in 6 courses

177 €

Menu in 5 courses

158 €

Winepairing 6 courses/5 courses

92 €/85 €

Armand Rousseau -served with Coravin-

additional 65€