

MENU

Amuse bouche

Cured sea bass

Baby turnip | Watercress | Chorizo oil

2021 Silvaner „Pur Mineral“ – Weingut Fürst, Franken

Black Forest Char

Marigold | Apple | Potato blini

2022 Weißburgunder „Im Scherben“ – Weingut am Klotz, Markgräflerland

Spiny Lobster from Tristan

Rosemary | Runner bean | Fennel

2008 SITTA Ancestros – Bodegas y Viñedos Attis, Rias Baixas

Comté-Tortellini

Vin Jaune | Green asparagus | Morels

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

Challans Quail “en Croûte”

Wild Garlic | Fermented Kohlrabi | Shiitake

1988 Château Carbonnieux – Pessac-Léognan, Bordeaux

Cheese selection from Maître Antony

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

Strawberry from Kaiserstuhl

Sauce Romanoff | Strawberry parfait | Pistachio ice cream

2011 Oestricher Doosberg Riesling Trockenbeerenauslese – Weingut Spreitzer, Rheingau

Petits Fours

Menu in 7 courses 209 €

Menu in 6 courses without cheese 189 €

Menu in 5 Courses without cheese and tortellini 158 €

Winepairing 7/5/6 courses 105 €/ 95 €/85 €