

MENU

Amuse-bouche

Char from the Birnbaum Fish Farm

Smoked eel | Dill

2014 Neuburger – Weingut Nikolaihof, Wachau

White halibut

Jerusalem artichoke | Grapefruit | Coconut

2021 Riesling „Vom Muschelkalk“ – Weingut Ökonomierat Rebholz, Pfalz

Langostino

Yellow beetroot | Porktail Praline

2022 Bourgogne Côte d’Or – Domaine Michelot, Burgundy

Agnolotti

Pigeon | Chanterelle | Parmesan

2004 Grauburgunder Selection „A“ – Weingut Franz Keller, Kaiserstuhl

Venison from Local Hunt

Porcini | Savoy Cabbage | Lardo

1986 Château La Tour De By – Médoc, Bordeaux

Cheese selection from Maître Antony

MosCatel do Douro 5 Anos – Niepoort, Douro

Kaiserstuhl Pear

Hazelnut Ice Cream | Caramel

2013 Château Guiraud – Sauternes, Bordeaux

Petits Fours

Menu in 7 courses 218 €

Menu in 6 courses without cheese 198 €

Menu in 5 Courses without cheese and agnolotti 165 €

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