
MENU

Amuse bouche

Scallop

Oyster | Koshihikari Rice | Eigener Verjus

2014 Neuburger – Weingut Nikolaihof, Wachau

Pike-Perch from Lake IJssel

Café de Paris | Potato | Capers | Veals head

2020 Terroirs de Béru – Château de Béru, Burgund

Red Prawn

Tamarillo | Cuttlefish Ravioli | Black Trumpet

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

Pigeon from Théo Kieffer

Sauce Salmis | Beetroot | Blood Sausage

2001 Le Défi de Fontenil – Château Fontenil, Bordeaux

Chocolate and raspberry mousse

„Linzer“ Shortbread | White chocolate and raspberry sorbet

Banyuls „Cuvée du Dr. André Parcé“ – Domaine du Mas Blanc, Roussillon

Cheese selection by Maître Antony

2001 Chardonnay Beerenauslese – Weingut Knipser, Pfalz

Petits Fours

Menu in 6 courses 177 €

Menu in 5 courses without cheese 158 €

Winepairing 6 courses/5 courses 92 €/85 €