
MENU

Amuse bouche

Bavarian Shrimp
Butternut Squash | Chayote from Kaiserstuhl
2020 Riesling „Mauerbrünne“ – Weingut am Klotz, Baden

Wild-caught turbot
Beurre Blanc | Potato | Capers | Parmesan
2022 Chablis – Domaine Billaud-Simon, Burgund

Beetroot from Lindenbrunnenhof
Goat cheese | Fermented mirabelle plum
2021 Bourgogne Hautes Côtes de Nuits – Domaine Berthaud-Gerbet, Burgundy

Trio of Venison from Local Hunt
Sauce Poivrade | Bitter Salads | Pickled Blackberries | Celery
1990 Château Le Caillou – Pomerol, Bordeaux

Pear Helene
Poached Kaiserstuhl pear | Vanilla emulsion | Pear sorbet
2000 Muscat des Rivesaltes – Christophe Marin, Languedoc-Roussillon

Cheese selection by Maître Antony
1996 Boal – Justino's, Madeira

Petits Fours

Menu in 6 courses	177 €
Menu in 5 courses without cheese	158 €
Winepairing 6 courses/5 courses	92 €/85 €