MENU

Amuse-bouche

Char from the Birnbaum Fish Farm
Smoked eel | Dill
Additional 15 g Caviar by "Imperial Caviar Berlin" + 30 €
2023 Saumur Blanc „Clos de l'Écotard" – Clos de l'Écotard, Loire

Ahrenhorst Catfish
Jerusalem Artichoke | Leek | Black Walnut
2022 Viré-Clessé – Domaine des Comtes Lafon, Burgund

Tristan Spiny Lobster Tail
Parsley Root | Cocoa Bean | Teriyaki
2019 Petershöhle Riesling – Weingut Seckinger, Pfalz

Comté-Tortellini
Vin Jaune | Autumn Chanterelles | Cabbage
2001 Weißburgunder Selection „A" – Weingut Franz Keller, Kaiserstuhl

Venison from Local Hunt
Sauce Poivrade | Chicory | Lardo
1988 Château La Tour du Pin Figeac – Saint Émilion, Bordeaux

Cheese selection from Maître Antony
MosCatel do Douro 5 Anos – Niepoort, Douro

Kaiserstuhl Pear
Caramel | Praline emulsion | Pear sorbet
2021 Riesling Auslese Juffer Sonnenuhr – Fritz Haag, Mosel

Petits Fours

Menu in 7 courses	218 €
Menu in 6 courses without cheese	198 €
Menu in 5 Courses without cheese and tortellini	165 €
Wine pairing 7/5/6 courses	105 €/ 95 €/85 €