

MENU

Amuse-bouche

Breton mackerel

Tomato | Onion

2021 Riesling K.T.Z.M. – Domaine Trapet, Elsass

Pike-perch from the IJsselmeer

Marigold | Muscat pumpkin

2022 Weißburgunder „Scherben“ – Weingut am Klotz, Baden

South Tyrolean porcini mushrooms

Kaiserstuhl guanciale | Egg yolk | Parmesan

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

Burgundy tripe

Höri Onion | Smoked eel | Black garlic

2021 Fixin – Domaine Berthaud-Gerbet, Burgundy

Pigeon from Théo Kieffer

Sauce Salmis | Crêpinette | Beetroot | Breisach Mushrooms

2001 Château Lanessan – Haut-Médoc, Bordeaux

Cheese selection from Maître Antony

2022 Ihringer Winklerberg Muskateller Spätlese – Weingut Dr. Heger, Kaiserstuhl

Kaiserstuhl Plums

Vanilla Ice Cream | Plum Sorbet | Cinnamon Streusel

20 Years Old Tawny Port – Niepoort, Douro

Petits Fours

Menu in 7 courses	209 €
Menu in 6 courses without cheese	189 €
Menu in 5 Courses without cheese and porcini	158 €

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