

# MENU

Amuse bouche

Terrine de Foie Gras

Confit Duck Leg | Apple-Ginger | Ice Wine Jelly | Brioche

2005 Riesling Comtes d'Eguisheim – Domaine Léon Beyer, Eguisheim

Octopus

Rossa di Milano | Fennel | Peas

2022 Sauvignon Blanc Gamlitz – Weingut Sattlerhof, Südsteiermark

John Dory

Yellow beetroot | Goat cheese | Wakame

1996 Weißburgunder Selection – Weingut Franz Keller, Kaiserstuhl

Aged Black Forest Dairy Cow Loin

gently warmed Slices | Consommé | Bone Marrow

Additionally with Black Winter Truffle

20 €

Amontillado „Micaela“ – Bodegas Barón, Jerez

Pigeon from Théo Kieffer

Sauce Salmis | Pommes Soufflées

1989 Château De Fieuzal – Pessac-Léognan, Bordeaux

Cheese selection from Maître Antony

Tawny Port – Niepoort, Douro

Strawberry and Rhubarb

Sorbet | Ragout | Vanilla Parfait

1996 Gelber Orleans „Großkarlbacher Burgweg“ Eiswein – Weingut Knipser, Pfalz

Petits Fours

Menu in 7 courses

209 €

Menu in 6 courses without cheese

189 €

Menu in 5 Courses without cheese and cow

158 €

Winepairing 7/5/6 courses

105 €/ 95 €/85 €