

# MENU

## Amuse bouche

### Terrine de Foie Gras

Quail | Linden blossom | Black walnut

1995 Chardonnay Tafelwein – Weingut Franz Keller, Kaiserstuhl

### Pikeperch from the Ijsselmeer

Bisque | Pig's tail | Radish

2022 Weißburgunder „Im Scherben“ – Weingut am Klotz, Markgräflerland

### Octopus

Watermelon | Fennel | Ricotta

2016 Attis Mar – Bodegas y Viñedos Attis, Rias Baixas

### South Tyrolean Porcini

Smoked eel | Chanterelles | Egg Yolk

2017 Langhe bianco – Roagna, Barbaresco

### Pigeon from Théo Kieffer

Sauce Salmis | Artichoke | Liver brioche

1988 Château de Fieuzal – Pessac-Léognan, Bordeaux

### Cheese selection from Maître Antony

Boal Reserva Velha „10 years old“ – Barbeito, Madeira

### Kaiserstuhl Cherry parfait

Elderflower | Franz Keller's Sekt

2021 Brauneberg Juffer Sonnenuhr Riesling Auslese – Weingut Fritz Haag, Mosel

## 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 €