
MENU

Amuse bouche

Terrine of Foie Gras

Confit Duck Leg | Quince | Brioche

2002 Grauburgunder „Achkarrer Schlossberg“ – Weingut Franz Keller, Kaiserstuhl

Dived Scallop

Tamarillo | Black Trumpet Mushroom

2021 Mâcon-Cruzille – Julien Guillot, Burgund

Pike-Perch from Lake IJssel

Beurre Rouge | Salsify | Höri Onion

2018 Brouilly – Domaine des Tours, Beaujolais

Pigeon from Théo Kieffer

Sauce Salmis | Beetroot | blood sausage

1990 Château Le Caillou – Pomerol, Bordeaux

Elstar from Kaiserstuhl

Vanilla Emulsion | Apple Sorbet | Praliné Parfait

2012 Château Doisy-Védrines – Sauternes, Bordeaux

Cheese selection by Maître Antony

Tawny Port– Niepoort, Douro

Petits Fours

Menu in 6 courses

177 €

Menu in 5 courses without cheese

158 €

Winepairing 6 courses/5 courses

92 €/85 €