
MENÜ

Amuse bouche

Opera slices of foie gras and oxtail

Celery | Brioche

1996 Pulverbuck Weissburgunder – Weingut Franz Keller, Kaiserstuhl

Lamb from Stotz's sheep farm

Homemade sausage | braised cheek | riesling sauce

2018 Calcinaires – Domaine Gauby, Roussillon

Grilled Ahrenshorster catfish

Beurre rouge | glazed turnips | young leeks

2021 Marsannay Rosé – Domaine Charles Audoin, Burgund

Trio of Veal

fillet | head | spleen | baden asparagus | peas

1994 Château Grand-Puy-Lacoste – Pauillac, Bordeaux

or

2014 Charmes-Chambertin Grand Cru – Domaine Armand Rousseau, Burgund

Rhubarb Cannoli

Pistachio Ice Cream | Gariguettes strawberries

2020 Juffer Sonnenuhr Riesling Spätlese – Weingut Fritz Haag, Mosel

Selection of cheeses from Maître Antony

1997 Malvasia – Justino's, Madeira

Menu in 6 courses 177 €

winepairing 6 courses 92 €

Menu in 5 courses 158 €

winepairing 5 courses 85 €

Armand Rousseau -served with Coravin-

additional 70€