
MENU

Tartar of carrots from Forchheim
marinated tongue of veal with tarragon and mustard seed
2020 Pouilly Fuissé « Tête de Cuvée » - Château Fuissé, Burgundy

John Dory and shiitake mushrooms
Curcuma Beurre blanc,
sesame Cavatelli, peas and mint
2018 SCHLOSSBERG Grauburgunder GG - Weingut Franz Keller, Baden

Baur's kid bratwurst,
red prawn, creamy leek
and hazelnut
2006 Weissburgunder « Selection » - Weingut Franz Keller, Baden

Saddle of the „Alb“-lamb from the sheep farm “Stotz”
with Vadouvan froth, French fries of chickpea
and tarragon jus
2000 Château Grand-Puy-Ducasse – Pauillac, Bordeaux

Raspberry-rhubarb-ragout
with vanilla parfait and strawberry sorbet
2017 Abtsberg Riesling Spätlese, Maximin Grünhaus - Mosel

Petits Fours

Menu in 5 courses
with wineparing

145 €
220 €