

Tasting Menü

(mit Amuse, Petit Four)

Spargel
Spinat | Milch

Malzpilzbrot
Butter | Molke

Stör
Radieschen | Steckrübe

Kas
Senf | Schalotte

Spargel*
Kaviar | Fenchel

Iberico-Schwein
Wirsing | Dill

Gouda*
Gebacken | Geschlagen

Büffelmilch
Karotte | Schwarzer Knoblauch

8 Gänge 135,- EUR

Weinbegleitung (7 Gläser) 79,- EUR

Dienstags - Donnerstags

8 Gänge 125,- EUR

6 Gänge 105,- EUR (ohne *)

Weinbegleitung (5 Gläser) Pairing 59,- EUR

Vegetarisches Tasting Menü

(mit Amuse, Petit Four)

Spargel
Spinat | Milch

Malzpilzbrot
Butter | Molke

Morchel
Bärlauch | Zwiebel

Kas
Senf | Schalotte

Spargel*
Fenchel | Dill

Sellerie
Lauch | Kirsche

Gouda*
Gebacken | Geschlagen

Büffelmilch
Karotte | Schwarzer Knoblauch

8 Gänge 135,- EUR

Weinbegleitung (7 Gläser) 79,- EUR

Dienstags - Donnerstags

8 Gänge 125,- EUR

6 Gänge 105,- EUR (ohne *)

Weinbegleitung (5 Gläser) Pairing 59,- EUR

Tasting Menu

(with Amuse, Petit Four)

Asparagus
Spinach | Milk

Malt-Sourdough bread
Butter | Whey

Sturgeon
Garden radish | Rutabaga

Cheese
Mustard | Shallot

Asparagus*
Caviar | Fennel

Iberico pork
Savoy cabbage | Dill

Gouda*
Baked | Whipped

Buffalo milk
Carrot | Black garlic

8 courses 135,- EUR

Wine pairing (7 glasses) 79,- EUR

Tuesdays - Thursdays

8 courses 125,- EUR

6 courses 105,- EUR (without *)

Wine pairing (5 glasses) 59,- EUR

Vegetarian Tasting Menu

(with Amuse, Petit Four)

Asparagus
Spinach | Milk

Malt-Sourdough bread
Butter | Whey

Morrel
Wild garlic | Walnut

Cheese
Mustard | Shallot

Asparagus*
Fennel | Dill

Celeriac
Leek | Cherry

Gouda*
Baked | Whipped

Buffalo milk
Carrot | Black garlic

8 courses 135,- EUR

Wine pairing (7 glasses) 79,- EUR

Tuesdays - Thursdays

8 courses 125,- EUR

6 courses 105,- EUR (without *)

Wine pairing (5 glasses) 59,- EUR

Early Eve Menu

(17:30h/ 18:00h – Ende 19:15h)

Spargel
Spinat | Milch

Malzpilzbrot
Butter | Molke

Iberico-Schwein

Wirsing | Dill

oder

Sellerie

Lauch | Kirsche

Büffelmilch

Karotte | Schwarzer Knoblauch

4 Gänge 59,- EUR

Inkl. Wasser & Espresso

Early Eve Menu

(5:30 pm/ 6pm - end 7:15pm)

Asparagus
Spinach | Milk

Malt-sourdough bread

Butter | Whey

Celeriac

Leek | Cherry

or

Iberico pork

Savoy cabbage | Dill

Buffalo milk

Carrot | Black garlic

4 courses 59,- EUR

Incl. water and espresso