

# Tasting Menu

(with Amuse, Petit Four)

Kohlrabi | Sweet & salty

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Malt-Sourdough bread | Butter | Whey

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Zander | Tagetes | Pumpkin

or

Tempeh | Radicchio | Onion 

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Shiitake | Coffee | Rice

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Cheese | Mustard | Shallot

or

Cheese Winter edition | Consommé | Truffel  
+30,- EUR

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Breast of wild duck | Celery | Elderberry

with duck leg | Black garlic +15,- EUR

or

Cauliflower | Polish style 

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Cheese toast | Tête de Moine | Parsley

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Spaghetti pumpkin | Corn | Anise hyssop

8 courses 169,- EUR

Wine pairing 7 glasses 89,- EUR | 5 glasses 69,- EUR

Tuesday - Thursday

8 courses 159,- EUR

6 courses 129,- EUR (without zander/tempeh and cheese toast)

## Early Eve Menu

(18:00h – Ende 19:30h)

Kohlrabi  
süß & salzig

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Malzpilzbrot  
Butter | Molke

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Wildentenbrust | Sellerie | Holunder  
mit Keule | Schwarzer Knoblauch +15,- EUR

oder

Blumenkohl   
Polnische Art

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Spaghetti Kürbis  
Mais | Anis-Ysop

4 Gänge 69,- EUR  
Inkl. Wasser & Espresso

## Early Eve Menu

(6pm - end 7:30pm)

Kohlrabi  
Sweet & salty

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Malt-sourdough bread  
Butter | Whey

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Breast of wild duck | Celery | Elderberry  
with duck leg | Black garlic +15,- EUR

or

Cauliflower   
Polish style

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Spaghetti pumpkin  
Corn | Anise hyssop

4 courses 69,- EUR  
Incl. water and espresso