

# MENU I

## **Wild Boar Aspic**

Onions, Swede, Bread  
*Euro 16,00*

## **Char**

Romaine Lettuce, Elderberry, Belgian Endive  
*Euro 16,00*

## **Sweetbread and Truffle**

Sunchoke, Broccoli, Whey  
*Euro 18,00*

## **Cod**

Black Salsify, Celeriac, Dill  
*Euro 32,00*  
*or*

## **Haunch of Lamb**

Leek, Pear, steamed Noodle  
*Euro 32,00*

## **Plum, Crème Fraîche, Almond**

*Euro 13,00*

*5 Course Menu (without Cod) 79,00 Euro*  
*Wine Pairing 38,00 Euro*

*6 Course Menu (with Cod) 87,00 Euro*  
*Wine Pairing 44,00 Euro*

# MENU II

## **Razor Clams**

Pomelo, Chokeberry, Root Vegetables  
*Euro 16,00*

## **Seared Zander**

Chicken, Beetroot, King Oyster Mushrooms, Sunflower Seeds  
*Euro 16,00*

## **Broth of roasted Potato**

smoked Eel, Egg Yolk, Marjoram  
*Euro 16,00*

## **Black Pudding Ravioli**

Kale, Redwine Shallots  
*Euro 16,00*

## **Braised Pork Cheek**

Barley, Cabbage, Apple-Maple-Clove  
*Euro 32,00*

## **Nougat, Pear, Hazelnut**

*Euro 13,00*

*5 Course Menu (without Broth) 79,00 Euro  
Wine Pairing 38,00 Euro*

*6 Course Menu (with Broth) 87,00 Euro  
Wine Pairing 44,00 Euro*

# VEGETARIAN MENU

## **Crispbread**

Carrot, Grape, Goat Cheese

*Euro 16,00*

## **Cous Cous, Fennel, Tomato**

*Euro 14,00*

## **Porta Bella Mushroom**

Leek, Elderberry, Belgian Endive

*Euro 16,00*

## **Dumpling**

Brussels Sprout, Pumpkin, Vanilla

*Euro 22,00*

## **Plum, Crème Fraîche, Almond**

*Euro 13,00*

*or*

## **German Cheeses**

Chutney, Fruitloaf and salted Almonds

*Euro 14,00 Euro*

*5 Course Menu 60,00 Euro*

*Wine Pairing 38,00 Euro*

*6 Course Menu with Cheese 72,00 Euro*

*Wine Pairing 44,00 Euro*