

MENU I

Seared Sturgeon

Chicken, Beetroot, King Oyster Mushrooms, Sunflower Seeds

Euro 16,00

Veal Tongue

Chives, Mushroom, Parsley

Euro 18,00

Cod

Kohlrabi, Rhubarb, Chanterelles

Euro 16,00

Roe Deer

Carrot, Apricot, Savory

Euro 32,00

Blood Orange, Sour Cream, Coffee

Euro 13,00

5 Course Menu 79,00 Euro

Wine Pairing 38,00 Euro

MENU II

Plaice

Cucumber, Carraway, Yogurt
Euro 16,00

Tomato

Pumpkin Seed Oil, Ham, Rocket Salad
Euro 16,00

Flank Steak

Marrow, Eggplant, Radish
Euro 16,00

Veal Shoulder

Celeriac, Wild Cress, Pom Pom Mushroom
Euro 32,00

Chocolate, Strawberry, Vanilla

Euro 13,00

5 Course Menu 79,00 Euro

Wine Pairing 38,00 Euro

VEGETARIAN MENU

Peas

Sour Cream, Peach, Quinoa, Macadamia Nuts

Euro 16,00

Tomato, Egg, Pumpkin Seed

Euro 14,00

Porta Bella Mushroom

Leek, Elderberry, Belgian Endive

Euro 16,00

Romanesco

Parsley Root, Potato, Poppy Seed

Euro 22,00

Blood Orange, Sour Cream, Coffee

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