

MENU I

Quail and Egg

Barley, Turnip, Dandelion, Corn

Euro 16,00

Seared Cheeks of Monkfish

Leek, Grapes, Vulcano Ham

Euro 16,00

Cod

Kohlrabi, Rhubarb, Chanterelles

Euro 16,00

Roe Deer

Carrot, Apricot, Savory

Euro 32,00

Chocolate, Cherry, Coffee

Euro 13,00

5 Course Menu 79,00 Euro

Wine Pairing 38,00 Euro

MENU II

White Fish

Nettle, Buckwheat, Apple, Perennial Celery
Euro 16,00

Tomato

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

Flank Steak

Marrow, Eggplant, Radish
Euro 16,00

Ueal Shoulder

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

Cheesecake, Rosemary, Passionfruit

Euro 13,00

5 Course Menu 79,00 Euro

Wine Pairing 38,00 Euro

VEGETARIAN MENU

Peas

Sour Cream, Carrot, 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

Chocolate, Cherry, 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