

# MENU I

## **Quail and Egg**

Barley, Turnip, Dandelion, Corn

*Euro 17,00*

## **Pike Perch**

Celeriac, Onions, Black Trumpet Mushrooms

*Euro 18,00*

## **Kale**

Hazelnut, Calf's Head Vinaigrette, Horseradish

*Euro 18,00*

## **Lamb Shank**

Dill-Cucumber, braised Bell Pepper, Anchovies, Fregola

*Euro 34,00*

## **Clementine, Walnut, Carrot**

*Euro 14,00*

*5 Course Menu 79,00 Euro*

*Wine Pairing 40,00 Euro*

# MENU II

## **Smoked Halibut**

Beetroot, Artichoke, Sweden Milk

*Euro 17,00*

## **Seared Cheeks of Monkfish**

Leek, Grapes, Vulcano Bacon

*Euro 18,00*

## **Grilled US-Beef**

Marrow, Eggplant, Turnip

*Euro 18,00*

## **Rabbit Leg**

Black Salsify, Plum, Ivoire Chocolate

*Euro 34,00*

## **Cheesecake, Rosemary, Passionfruit**

*Euro 14,00*

*5 Course Menu 79,00 Euro*

*Wine Pairing 40,00 Euro*

# VEGETARIAN MENU

## **Pumpkin and Blackberry**

Fermented Carrots, Goat's Cheese, Brioche

*Euro 16,00*

## **Sunchoke**

Parsley, Leek, stained Egg Yolk

*Euro 16,00*

## **Kale**

Hazelnut, Boletus Vinaigrette, Horseradish

*Euro 16,00*

## **Romanesco**

Parsley Root, Potato, Poppy Seed

*Euro 23,00*

## **Clementine, Walnut, Carrot**

*Euro 14,00*

*or*

## **German Cheeses**

Chutney, Fruitloaf and salted Almonds

*Euro 14,00 Euro*

*5 Course Menu 64,00 Euro*

*Wine Pairing 40,00 Euro*