

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

Duck Breast

Black Salsify, Plum, Ivoire Chocolate

Euro 34,00

Clementine, Walnut, Carrot

Euro 14,00

5 Course Menu 79,00 Euro

Wine Pairing 42,00 Euro

MENU II

Smoked Halibut

Beetroot, Artichoke, Sweden Milk

Euro 17,00

Cheeks of Monkfish

Leek, Grapes, Vulcano Bacon

Euro 18,00

Seared Pigeon Breast

Champignon, Hokkaido Pumpkin, fermented Garlic

Euro 19,00

Lamb Shank

Dill-Cucumber, braised Bell Pepper, Anchovies, Fregola

Euro 34,00

Cheesecake, Rosemary, Passionfruit

Euro 14,00

5 Course Menu 79,00 Euro

Wine Pairing 42,00 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 42,00 Euro