

Menu N°7

Greetings from the Harz

Mountains – Amuse

Brown trout / burnt cream / spruce
Wild boar / buckwheat / red cabbage
Goat cream cheese / fig / hazelnut

Wine
accompaniment

Non-alcoholic
beverage
accompaniment

Tuna

Tartare-Beurre Blanc / Bitter salads / Yuzu-Miso

2021 Winkel Riesling,
Schloss Vollrads,
Rheingau, Germany

Blood Orange / Grape

Corn-fed chicken

Peanut / Leek / Amaranth

2023 Saxony Rosé,
Proschwitz Castle,
Saxony, Germany

Green tea / verjus /
apple

Cauliflower

Pomegranate / Caviar / Sorrel

Coconut / Black Tea

Pike cams

Sauce Nantua / Quits / Ice plant

2021 Sauvignon Blanc,
Knipser. Palatinate,
Germany

Pear / Garden Butte

Apple mulled wine

Speculoos / Sesame / Tagetes

Champagne Roederer
Collection 244 Brut,
Champagne, France

Barutokai Wagyu

Hokkaido pumpkin / Potato / Truffle /
Chickweed

2021 Shiraz Cabernet
Sauvignon Reserva,
Peth Wetz,
Rheinhessen, Germany

Hibiscus / Pomegranate

Valrhona Dulcey-Couverture

Citrus fruits / Tahiti-Vanilla / Baumkuchen

2019 Zeltinger
Sonnenuhr Riesling
Auslese, M. Schömann,
Moselle, Germany

White Tea / Quince /
Peach

Sweets & Coffee

Menu price including water & coffee
169 € per person

Menu price with wine pairing 229 € per person
(contains a glass of wine 0.1 l and 5 cl dessert wine for dessert)

Menu price with non-alcoholic drinks 209 € per person

Our menu may be subject to short-term changes due to
delivery failures.