

Aperitif

Scheele-Spritz

Aperol | Sour Rhubarb | Pink Grapefruit | Prosecco

0,2l 7,5

Carl Wilhelm

Cointreau | Cranberry | Prosecco

0,2l 7,5

Menü

Smoked Eel

Pumpkin | Rooibos | Chili

17,5

Hanging Tender

Blueberry | Beetroot | Grain

19,0

Black Cod

Jerusalem Artichoke | Verjus | Grape

21,5

Venison

Potatoes | Mushrooms | Parsley | Malt | Baked Salmon | Sorrel

30,0

Lemon Tarte

Pear | Nut Butter | Vanilla | Meringue

13,0

As 4-Course incl. corresponding wines

79,0

As 5-Course incl. corresponding wines

95,0

Starters

Salads | Endive | Blue Cheese | Buckwheat | Orange | Passion Fruit

16,0

Burrata | Pumpkin | Rooibos | Olive Oil Sorbet

16,5

Loch Duart Salmon | Cucumber | Buttermilk | Pumpkin Seed | Herring Caviar

17,0

Soups

Fish Broth | Clove Oil | Char | Lemon Gras

11,0

Jerusalem Artichoke roasted | Chips | Perigord Truffles

12,5

Entremets

Quail Egg | Sourdough | Amaranth | Beetroot | Dried Salmon

15,5

Fregola Sarda | Roasted Cauliflower | Parmesan | Cabbage

16,5

Scallop | Celery | Apple | Nut Butter

18,5

Meat

Filet of veal | Sweetbreads | Parsley Root | Sauce Verte | young Garlic

29,5

Duck Breast medium

-for 2 Persons-

Potatoes | Parsley | Mushrooms | Leek

60,0

Entrecôte | Sweet Potatoes | Broccoli | Elderflower vinegar | Salad

210g 31,5

Fish

Cod | Celery Foam | Saffron | Kale | Mussel

30,0

Turbot | Artichoke | Purslane | Chervil Bulb

37,5

Dessert

Hazelnut | Milk Chocolate | Cauliflower | Coffee

13,0

White Chocolate | Peanuts | Banana | Caramel

13,0

Affined and Raw Milk Cheese | Pear Mustard | Fruit Chutney | Cognac Raisins Bread

17,0

All Prices in Euro

We gladly prepare vegan dishes on the recommendation of the chef for you.
A list with all allergens and food additives can be provided by the staff.