

Menü №1

Greeting from the Harz – Amuse

trout/whey/wild herbs
harzer cheese/maitake/fermented garlic
venison blood sausage/potato/autumn apple

Flamed Norway lobster

tamarillo/buckwheat/coriander

2021 Sauvignon Blanc II, dry,
Winery Winning, Pfalz, Deidesheim

Happy foie gras-creme brûlée

preserved lemon/pecan/rowan berry

2017 Gewürztraminer, dry,
Weingut Leiner, Pfalz, Ilbesheim

Parsnip

mushroom dashi/purslane /mustard

White halibut

edamame/hazelnut/red caviar

2020 Traiser Pinot Blanc & Auxerrois,
dry, Winery Dr. Crusius, Nahe

Butternut squash

ricotta/citrus/brioche

Harz roe deer

turnip-rooted chervil/beets/timut pepper

2017 Pinot Noir Old Vines, dry,
Winery Rücker, Austria

Valrhona Waina

calamansi/vanilla/tarragon

2017er „Wehlener Sonnenuhr“ Riesling Auslese
Winery J.J. Prüm, Mosel

Sweets & coffee

Menu prize including water & coffee €150 per person

Menu prize with wine pairing €206 per person
(*includes a glass of wine 0,1 l and 5 cl dessert wine for dessert)

Our menu may be subject to changes at short notice due to delivery failures.