

## Suppe

**Kerbelknolle** 10 €

Grapefruit/fermentierter Pfeffer/Borage Kresse

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**Ochsenschwanz** 12 €

Raviolo/Madeira/Wurzelgemüse

## Soup

**Chervil root** 10 €

grapefruit/fermented pepper/borage cress

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**Oxtail** 12 €

raviolo/madeira/root vegetables

## Vorspeise/Zwischengang

**Schwarzwurzel (vegan)** 16 €

Pumpernickel/Edamame/Quitte

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**Geräucherte Entenbrust** 18 €

Walnuss/Kohl/Pflaume

## Starter/Intermediate

**Black salsify (vegan)** 16 €

pumpernickel/edamame/quince

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**Smoked duck breast** 18 €

walnut/cabbage/plum

# Fleisch

|                          |             |
|--------------------------|-------------|
| <b>Rosa Gänsebrust</b>   | <b>30 €</b> |
| Rosenkohl/Risotto/Traube |             |

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|                                 |             |
|---------------------------------|-------------|
| <b>Dreierlei vom Iberico</b>    | <b>32 €</b> |
| Weinkraut/Majoran/Kartoffelflan |             |

# Meat

|                                |             |
|--------------------------------|-------------|
| <b>Pink goose breast</b>       | <b>30 €</b> |
| brussels sprouts/risotto/grape |             |

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|--------------------------------------|-------------|
| <b>Iberico trio</b>                  | <b>32 €</b> |
| wine sauerkraut/marjoram/potato flan |             |

# Fisch

|                               |             |
|-------------------------------|-------------|
| <b>Störfilet</b>              | <b>29 €</b> |
| Blumenkohl/Buttermilch/Kaviar |             |

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|---------------------------|-------------|
| <b>Weißer Heilbutt</b>    | <b>30 €</b> |
| Hibiskus/Bulgur/Koriander |             |

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|-----------------------------------------------|-------------|
| <b>Meeresfrüchte-Pot-au-Feu</b>               | <b>34 €</b> |
| Passepierre/getrocknete Tomaten/Vadouvan-Brot |             |

# Fish

|                               |             |
|-------------------------------|-------------|
| <b>Sturgeon fillet</b>        | <b>29 €</b> |
| cauliflower/buttermilk/caviar |             |

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|---------------------------|-------------|
| <b>Atlantic halibut</b>   | <b>30 €</b> |
| hibiscus/bulgur/coriander |             |

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|-----------------------------------------|-------------|
| <b>Seafood pot au feu</b>               | <b>34 €</b> |
| glasswort/dried tomatoes/vadouvan bread |             |

# Vegetarisch

## Haselnuss-Gnocchi

Birne/Gruyère/Okinawaspinat

24 €

# Vegan

## Pakoras

Baba Ganoush/Salsa Verde/Gurke

20 €

## Gyōza

Muhammara/schwarzer Rettich/Maitake

22 €

# Vegetarian

## Hazelnut gnocchi

pear/gruyère/Okinawan spinach

24 €

# Vegan

## Pakoras

baba ghanoush/salsa verde/cucumber

20 €

## Gyōza

muhammara/black radish/maitake

22 €

# Käse

## Morbier

Kaktusfeige/Senf/Pekannuss

16 €

# Dessert

## Mirabellen-Sorbet

Ricotta/Brioche/Sauerklee

8 €

## Kokos

Kumquat/Karamell/Macadamia

12 €

## Amatika-Kuvertüre

Passionsfrucht/Mandel/Matcha

14 €

# Cheese

## Morbier cheese

prickly pear/mustard/pecan

16 €

# Dessert

## Mirabelle sorbet

ricotta/brioche/oxalis

8 €

## Coconut

kumquat/caramel/macadamia

12 €

## Amatika couverture

passion fruit/almond/matcha

14 €