

Chef's Choice 4- / 5- / 6-course menu

Tataki of line caught swordfish | ponzu | fermented Jerusalem artichoke | nashi pear | cress

2020 La Yegua | Godello, Dona Blanca | Bodega Sangarida | Bierzo

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Smoked Mecklenburger organic goose breast | pumpkin | chanterelles | chervil-pumpkin seed gremolata | cranberry chutney

2019 Pinot Noir SR | Demeterweingut Vorgrimmeler | Baden

Taleggio fonduta | black Piedmont truffle | spinach | onsen egg

2017 Morasso | Timorasso | Cascina Montagnola | Piemont

Monk fish | fregola sarda | Umbrian lentils | carrot | black garlic | parsley fond

2016 Collio Friulano „Zio Romi“ Riserva | Friulano | Az. Ag. Renato Keber | Friaul

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Braised ox cheek | celery puree | kale | pomegranate | port wine jus

2019 Mida Rosso aus der Doppelmagnum | Montepulciano | Az. Ag. Allevi Maria Letizia | Marken

Panettone mousse | blood orange sorbet | persimon

2018 Passito della Pantelleria | Malvasia, Korinthaniki | Tenuta di Castellaro | Lipari - Sizilien

oder

Käsevariation vom Maitre Affineur Waltmann | Chutney | Pain d'Espice

2019 Gewürztraminer Steingrubler Grand Cru | Domaine Albert Mann | Elsass

The menu contains always starter, intermediate course or 2. starter, main course & dessert

4-course menu: 82,00€ | 5-course menu: 98,00€ | 6-course menu: 114,00€

Wine pairing: 4-course 44,00€ | 5-course 54,00€ | 6-course 64,00€

Non alcoholic pairing: 4-Gang 28,00€

Bei Unverträglichkeiten oder Allergien fragen Sie bitte nach unserer Allergen-Karte
Alle Preise in Euro, inkl. Bedienungsgeld und 19% MwSt.