

Chef's choice menu 4- | 5- | 6-course

Tataki of yellowfin tuna | green asparagus | miso | Romesco salsa | almonds

2018 Collio Sauvignon Blanc Riserva | Az. Ag. Renato Keber | Friaul

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Marinated beef fillet | soja | shiitake | beet root | cashew | sorrel

2021 Burja Noir | Pinot Noir | Domaine Burja | Slowenien

Artichoke-lemon risotto | baby artichoke | parmesan | white tomato foam

2022 Fontanasanta Bianco aus der Magnum | Manzoni Bianco | Az. Ag. Foradori | Trentin

Salmon trout fillet | turmeric potato | pak choi | lemongrass fumé | dukkah

2020 La Montagne | Grenache Blanc, Clairette, Bourboulenc | St. Jean du Barroux | Provence

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Braised lamb shank | cumin jus | eggplant-yogurt-creme | oriental Ratatouille | orange gremolata

2018 Primalaterra | Aglianico | Az. Ag. Salvatore Magnoni | Kampanien

Hazelnut nougat frangipane | pear sorbet | chocolate

2019 Sole di Dario | Sauvignon Blanc, Semillon, Riesling | Az. Ag. Cantrina | Lombardei

or

Selection of cheese from Maitre Affineur Waltmann | chutney | pane carasau

2022 Sitta Pereiras, Naturalmente Dulce | Albarino | Bodegas Attis | Rias Baixas - Galizien

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

4-course menu: 85,00€ | 5-course menu: 103,00€ | 6-course menu: 120,00€

Wine pairing: 4-course: 44,00€ | 5-course: 55,00€ | 6-course: 66,00€

Non alcoholic pairing: 4-course: 32,00€ | 5-course: 40,00€ | 6-course: 48,00€

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