

Starters:

Black salsify-tonka bean soup fermented walnut crostino spinach-pesto	10,90
Braised red cabbage cashew creme pomegranate parsley-buckwheat crumble	19,90
Tataki of line caught swordfish ponzu fermented Jerusalem artichoke nashi pear cress	22,90
Smoked Mecklenburger organic goose breast pumpkin chanterelles chervil-pumpkin seed gremolata cranberry chutney	23,90

Main courses:

	Zwischengang	
South Tirol rye ravioli white cabbage filling mountain cheese fonduta spinach sultanins	17,90 /	23,90
Taleggio fonduta black Piedmont truffle spinach onsen egg	19,90 /	24,90
Potato-quark gnocchi pumkin kale brown butter foam		22,90
Monk fish fregola sarda Umbrian lentils carrot black garlic parsley fond		37,90
Braised ox cheek celery puree kale pomegranate port wine jus		34,90

Sweets & cheese:

Panettone mousse blood orange sorbet persimon		12,90
Pistachio cake spiced cherries Benny harvest chocolate espuma		12,90
Selection of cheese from Maitre Affineur Waltmann chutney pain d'espice		
4 pieces / 6 pieces	12,90 /	17,90
Two sorbets		7,90

Bei Unverträglichkeiten oder Allergien fragen Sie bitte nach unserer Allergen-Karte

Alle Preise in Euro, inkl. Bedienungsgeld und 19% MwSt.