

Vegetarian 4- / 5-course menu

White & green asparagus | pea-tarragon creme | brown butter crumble | wild herbs

2021 Riesling Buntsandstein | Weingut F. John | Pfalz

Wild garlic velouté | sheep cheese | sundried tomato | pepper-anis-crumble

2020 Petit Ours Blanc | Roussane, Marsanne, Viognier | Domaine du Coulet | Rhône Nord

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

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

Eggplant | orange-angustora-marinade | edamame | wakame | tofu | coriander

2020 Caroline | Sauvignon Blanc, Viognier, CH, Manzoni Bianco | Weingut Pranzegg | Südtirol

Quark-tonkabeam mousse | rhubarb | aperol sorbet | sunflower seeds crumble

2023 Purist Pétillant Naturel Rosé, Extra Brut | Zweigelt | Weinberghof Fritsch | Wagram

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, soup, main course & dessert or cheese

4-course menu: 72,00€ | 5-course menu: 85,00€

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

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

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