

MENUE

STARTERS

salmon trout · beurre blanc · chives · strawberry · asparagus

kidney cones · goat cheese · radish · spring leek

burrata · peaches · tarragon · balsamic vinegar · arugula



SOUP

Asparagus soup · crayfish · pea

INTERMEDIATE DISH

Pasta · wild garlic · parmesan

MAIN COURSE

braised leg slice · white beans · mint · polenta

fillet of beef · white asparagus · pink pepper · potato · béarnaise

Wagyu · white asparagus · pink pepper · potato · béarnaise

sole · white asparagus · morels · spinach · potato espuma

asparagus · hollandaise · sesame · miso · egg yolk



DESSERT

chocolate · vanilla · rhubarb · chervil

3 kinds of cheese · toasted bread · dried fruit · chutney

3-course menu	62.00 €
wine accompaniment (3 wines 0.1, espresso)	+ 26.00 €
4-course menu	73.00 €
wine accompaniment (4 wines 0.1, espresso)	+ 35.00 €
5-course menu	84.00 €
wine accompaniment (5 wines 0.1, espresso)	+ 44.00 €
6-course menu	95.00 €
wine accompaniment (6wines 0.1, espresso)	+ 53.00 €

We are also happy to recommend a non-alcoholic beverage accompaniment, please contact us.

pimp your food:

truffle – one portion (approx. 4 g)	+ 8.00 €
homemade sorbet with crémant	+ 7.00 €

extra portion of white asparagus 250 g	+ 12,00 €
extra portion of white asparagus 500 g	+ 24,00 €
extra portion of wagyu 100 g	+ 68,00 €



Our entire range
of drinks can
be found here.

our premium partners

EGΩIST

Glashütte
ORIGINAL

CHAMPAGNE
TAITTINGER
Reims


MEISSEN
est. 1710

GLÖCKNER
AUTOMOBILE | SEIT 1961.