

MENUE

amuse bouche

bread from the Elias Boulanger bakery · homemade dip

STARTERS

calf's liver · blackberry · brioche · dark chocolate

carrot · pink pepper · miso · curd cheese · pistachio



black hake · crème fraîche · morel · caviar · sea asparagus

SOUP

tomatoes dashi · algae · tomatoes · basil



INTERMEDIATE DISH

tortellini · aubergine · scamorza · sunflower seeds



MAIN COURSE

lamb · smoked yogurt · radishes · rösti · parsley · muesli

corn-fed chicken · zucchini · shallot · rice

wagyu · mushroom · tapioca · broccolini · soya

We will charge you a surcharge of €65.00 on the existing menu price for this course.

mackerel · cucumber · potato · cream cheese

sweet potato · coconut · rapeseed · lime · chervil



DESSERT

dark chocolate · olive oil · almond · zatar · currants · canales



kinds of cheese · chutney · toasted bread

3-course menu	62.00 €
wine accompaniment (3 wines 0.1, espresso)	+ 29.00 €
4-course menu	73.00 €
wine accompaniment (4 wines 0.1, espresso)	+ 38.00 €
5-course menu	84.00 €
wine accompaniment (5 wines 0.1, espresso)	+ 47.00 €
6-course menu	95.00 €
wine accompaniment (6 wines 0.1, espresso)	+ 56.00 €

pimp your food:

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



Our entire range
of drinks can
be found here.

our premium partners

EGOIST

Glashütte
ORIGINAL

CHAMPAGNE
TAITTINGER
Reims


MEISSEN
est. 1710

GLÖCKNER
AUTOMOBILE | SEIT 1961.