

MENUE

STARTERS

Pumpkin · Pecan · Aronia Berry · Black Garlic



Beef Tartare · Cured Egg Yolk · Beetroot · Mustard

Trout · Apple · Potato Spiral · Walnut · Celery · Dill

SOUP

Porcini Mushroom Soup · Avocado · Pear



INTERMEDIATE DISH

Scarpinocc · Lobster · Pea

MAIN COURSE

Venison · Jerusalem Artichoke · Potato Cake · Sea Buckthorn ·
Lingonberries · Juniper Oil

Corn-Fed Chicken · Fermented Celery · Rye Dumplings ·
Spruce Oil · Whey

Cod · Fermented Fennel · Potato Praline · Red Algae

Baked Parsnip · Nashi Pear · Hazelnut · Almond Cream · Beetroot



Wagyu · Potato Cake · Porcini Mushrooms

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

DESSERT

Parfait · Roasted Vanilla · Lingonberries · Beetroot · Porcini Powder

Cheesecake · Lemon · Berries



Cheese Selection · Fruit Bread · Onion-Caraway Chutney



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:
homemade sorbet with crémant + 7.00 €



Our entire range
of drinks can
be found here.

NEU

BREAKFAST ROYAL – the brunch-like breakfast
in the fireplace-room.

Every sunday from 10:00 a.m. till 2:00 p.m.

All information and booking on the website.

our premium partners

EGOIST

Glashütte
ORIGINAL

CHAMPAGNE
TAITTINGER
Reims

MEISSEN
est. 1710

GLÖCKNER
AUTOMOBILE | SEIT 1961.