



UNSERE DEGUSTATIONSMENÜS

4 GÄNGE / COURSES ————— 64 EUROS

ROTE RÜBEN | HAFER-BUTTERMILCH | KREN | BIRNE | MELONENKERNE | FENCHEL
BEETROOT | OAT-BUTTERMILK | HORSERADISH | PEAR | MELON SEEDS

WOLFSBARSCH | MARACUJA | AVOCADO | CHILE AMARILLO | SALICORNIA
SEA BASS | PASSION FRUIT | AVOCADO | CHILE AMARILLO | SALICORNIA

HEILBUTT | GARNELEN-TATAR | GURKEN KIMCHI | SCHWARZWURZEL | MANGOLD | GARNELEN BISQUE
HALIBUT | PRAWN TARTARE | CUCUMBER KIMCHI | SALSIFY | CHARD | PRAWN BISQUE

ODER / OR

IBERICO SCHWEINEBÄCKCHEN | BÄRLAUCH | MORCHELN | PISTAZIEN | TAMARINDE
IBERICO PORK CHEEKS | WILD GARLIC | MOREL | PISTACCHIO | TAMARIND

GERÄUCHERTE WEISSE SCHOKOLADE | SOJA KAREMELL | BEERENSORBET | KORN-CRACKER
SMOKED WHITE CHOCOLATE | SOY CARAMEL | RED BERRIES SORBET | CEREAL CRACKER

6 GÄNGE / COURSES ————— 79 EUROS

ROTE RÜBEN | HAFER-BUTTERMILCH | KREN | BIRNE | MELONENKERNE | FENCHEL
BEETROOT | OAT-BUTTERMILK | HORSERADISH | PEAR | MELON SEEDS | FENNEL

WOLFSBARSCH | MARACUJA | AVOCADO | CHILE AMARILLO | SALICORNIA
SEA BASS | PASSION FRUIT | AVOCADO | CHILE AMARILLO | SALICORNIA

PORREE | KARTOFFELSCHAUM | JAPANISCHES CURRY | KAPERN | SARDINEN | ROMESCO
LEEK | POTATO FOAM | JAPANESE CURRY | CAPERS | SARDINEN | ROMESCO

HEILBUTT | GARNELEN-TATAR | GURKEN KIMCHI | SCHWARZWURZEL | MANGOLD | GARNELEN BISQUE
HALIBUT | PRAWN TARTARE | CUCUMBER KIMCHI | SALSIFY | CHARD | PRAWN BISQUE

ODER / OR

IBERICO SCHWEINEBÄCKCHEN | BÄRLAUCH | MORCHELN | PISTAZIEN | TAMARINDE
IBERICO PORK CHEEKS | WILD GARLIC | MOREL | PISTACCHIO | TAMARIND

TARTELETTE | WEISSER SPARGEL | WASABI MASCARPONE | ERBSEN | KAROTTEN-SAFRAN-SORBET
TARTELETTE | WHITE ASPARAGUS | WASABI MASCARPONE | PEAS | CARROT-SAFFRON-SORBET

GERÄUCHERTE WEISSE SCHOKOLADE | SOJA KAREMELL | BEERENSORBET | KORN-CRACKER
SMOKED WHITE CHOCOLATE | SOY CARAMEL | RED BERRIES SORBET | CEREAL CRACKER

WEINBEGLEITUNG / WINE PAIRING

4 GÄNGE / COURSES ————— 39 EUROS

6 GÄNGE / COURSES ————— 55 EUROS

GEDECK 3 EURO / COVER CHARGE 3 EURO.