

## UNSER DEGUSTATIONSMENÜ

MAIS-BASILIKUM „PANNA COTTA“ | ERDBEER-RHABARBER-WASSER | CHERRYTOMATEN | BOTTARGA  
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WOLFSBARSCH | MARACUJA | AVOCADO | CHILE AMARILLO | SALICORNIA  
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PIMIENTOS DE PIQUILLO | WEISSER SPARGEL | KOKOS | RETTICH | WALDBEEREN  
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HEILBUTT | GARNELEN-TATAR | GURKEN KIMCHI | SCHWARZWURZEL | MANGOLD | GARNELEN BISQUE  
ODER  
BÄCKCHEN VOM IBERICO SCHWEIN | TAMARINDE | BÄRLAUCH | MORCHELN | PISTAZIEN  
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TARTELETTE | WASABI-MASCARPONE | GRÜNER SPARGEL | ERBSEN | KAROTTEN-SAFRAN-SORBET  
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GERÄUCHERTE WEISSE SCHOKOLADE | SOJA KARAMELL | BEERENSORBET | KORN-CRACKER

6 GÄNGE ----- 79 EURO  
4 GÄNGE (OHNE PIMIENTOS UND TARTELETTE)--- 64 EURO

1 PORTION SAUERTEIGBROT & BUTTER-MOUSSE 3 EURO

1 PORTION SAUERTEIGBROT 2 EURO

## WEINBEGLEITUNG

6 GÄNGE ----- 55 EURO  
4 GÄNGE ----- 39 EURO

GEDECK 3 EURO

## OUR SET MENU

CORN-BASIL „PANNA COTTA“ | STRAWBERRY RHUBARB WATER | CHERRYTOMATOS | BOTTARGA  
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SEA BASS | PASSION FRUIT | AVOCADO | CHILE AMARILLO | SALICORNIA  
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PIMIENTOS DE PIQUILLO | WHITE ASPARAGUS | COCONUT | RADISH | RED BERRIES  
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HALIBUT | PRAWN TATAR | CUCUMBER KIMCHI | SALSIFY | CHARD | PRAWN BISQUE  
OR  
IBERICO PORK CHEEKS | TAMARIND | RAMSON | MOREL | PISTACHIO  
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TARTELETTE | WASABI MASCARPONE | GREEN ASPARAGUS | PEAS | CARROT-SAFFRON-SORBET  
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SMOKED WHITE CHOCOLATE | SOY CAMEL | RED BERRIES SORBET | CEREAL CRACKER

6 COURSES ----- 79 EURO  
4 COURSES (WITHOUT PIMIENTOS AND TARTELETTE)-- 64 EURO

1 PORTION SOURDOUGH BREAD & BUTTER-MOUSSE 3 EURO

1 PORTION SOURDOUGH BREAD 2 EURO

## WINEPAIRING

6 COURSES ----- 55 EURO  
4 COURSES ----- 39 EURO

COVER CHARGE 3 EURO