

UNSER DEGUSTATIONSMENÜ

GRÜSSE AUS DER KÜCHE

TOMATENVARIATION | WASSERMELONE | LIEBSTÖCKL | BUCHWEIZEN-CRACKER | SERRANO SCHINKEN

FORELLENTATAR | BURRATA MARINA | PFIRSICH | GURKE | ERDNUSS | TOM YUM

MAIS CACHAPA | PILZ-STROHSCHWEIN-CONFIT | KAKAO | KARDAMON | ANANAS | MOLE VERDE

ADLERFISCH | MIESMUSCHEL-MAYONNAISE | BROKKOLINI | SAIBLINGSKAVIAR | HASELNUSSCHAUM

BEIRIED VON DER KALBIN | KIRSCHEN | KAPUZINER | EIERSCHWAMMERL | KOHLE-ÖL

TARTELETTE | WASABI-MASCARPONE | GRÜNER SPARGEL | ERBSEN | KAROTTEN-SAFRAN-SORBET

ROSENEIS | MANDELMOUSSE | PFIRSICH | MOHN

SÜSSE ÜBERRASCHUNGEN

7 GÄNGE ----- 99 EURO

6 GÄNGE ----- 84 EURO

4 GÄNGE (OHNE CACHAPA UND TARTELETTE) ---- 69 EURO

1 PORTION SAUERTEIGBROT & BUTTER-MOUSSE 3 EURO

1 PORTION SAUERTEIGBROT 2 EURO

WEINBEGLEITUNG

7 GÄNGE ----- 64 EURO

6 GÄNGE ----- 55 EURO

4 GÄNGE ----- 39 EURO

GEDECK 3.5 EURO

OUR SET MENU

WELCOME SNACKS

TOMATO VARIATION | WATERMELON | LOVAGE | BUCKWHEAT CRACKER | SERRANO HAM

TROUT TARTAR | BURRATA MARINA | PEACH | CUCUMBER | PEANUTS | TOM YUM

CORN CACHAPA | MUSHROOM-PORK-CONFIT | COCOA | CARDAMON | PINEAPPLE | MOLE VERDE

MEAGERFISH | MUSSEL MAYONNAISE | BROCCOLINI | CHAR CAVIAR | HAZELNUT FOAM

HEIFER BEEF SIRLOIN | CHERRIES | NASTURTIUM | CHANTERELLE | CHARCOAL OIL

TARTELETTE | WASABI MASCARPONE | GREEN ASPARAGUS | PEAS | CARROT-SAFFRON-SORBET

ROSE ICECREAM | ALMOND MOUSSE | PEACH | POPPY SEEDS

SWEET SURPRISES

7 COURSES ----- 99 EURO

6 COURSES ----- 84 EURO

4 COURSES (WITHOUT CACHAPA AND TARTELETTE) ---- 69 EURO

1 PORTION SOURDOUGH BREAD & BUTTER-MOUSSE 3 EURO

1 PORTION SOURDOUGH BREAD 2 EURO

WINEPAIRING

7 COURSES ----- 64 EURO

6 COURSES ----- 55 EURO

4 COURSES ----- 39 EURO

COVER CHARGE 3.5 EURO