

Our Tasting Menu

Welcome snacks

BBQ Beetroot

Chestnut | Lovage | Brussels sprouts | Spice cracker

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Squid

Coliflower Pil-Pil | Green Curry | XO-Sauce

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Corn Cachapa

Mushroom-Pork-Confit | Pineapple | Mole Verde | Cocoa | Cardamon

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Turbot

Chard | Shiitake | Sake-Emulsion | Shimeji-Pilze | Grapes

or

Roe deer loin

Celery | Eggplant | Fig | Fir tree tips

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White buffalo cheese

Sauternes Gel | Rolled Oats | Ajo negro | Pear sorbet

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Quitten Tarte Tatin

Marzipan | Orange | Buttermilch-Amaretto-Eis | Punschsauce

Sweet surprises

Menu price

7 Courses	99
6 Courses	84
4 Courses (Wednesday+Thursday) (without Cachapa & Cheese)	69

Winepairing

7 Courses	69
6 Courses	59
4 Courses	39

Sourdough bread & butter mousse 3

Cover charge: 3,5 Euro

We also offer a vegetarian alternative for our menus. Please inform us about allergies.

Prices in EURO incl. VAT.