

STARTERS
ENTREMETS COLD**Beetroot kimchi style**

Beetroot | kimchi | carrot mousseline | pear
2014 Chardonnay | Cumulus Estate | Orange Australia | New South Wales

Smoked arctic char

Cold smoked arctic char | wasabi mayonnaise | sea buckthorn | nori seaweed | soy
2018 Grauburgunder | winery Faubel | Maikammer | Palatinate

Red deer carpaccio

Carpaccio of deer | pumpkin miso cream | chestnut | blueberry vinaigrette
2018 Spätburgunder | Martin Waßmer | Markgräflerland | Baden

STARTERS
ENTREMETS WARM**Consommé of barbarie duck**

Barbarie duck consommé | duck pastrami tower | mushroom wan tan | root vegetables
2018 Spätburgunder | Montigny | Baden

Homemade pumpkin ravioli

Homemade stuffed pumpkin seed pasta | butternut squash cream | tuber from belp
Styrian pumpkin seed oil
2018 Riesling | winery Max Müller | Franconia

Hidden scallop & truffle

Scallop | truffle | green asparagus | potato foam
2018 Auxerrois | winery Klumpp | Baden

MAIN COURSES

Best of beef & veal

Fillet of beef | veal cheek | potato mousseline with beurre noisette | broccolini | morels
2015 Petit Enira | winery Neipperg | Bessa Valley | Bulgaria

Roasted fillet of venison

Venison fillet in bread coat | celery cream | Brussels sprouts | cherry
white pepper foam
2017 Zeni Superiore | Valpolicella Ripasso | Veneto

Grilled turbot & lobster foam

Turbot | pea mousseline | cherry tomatoes | edamame | lobster foam
2019 Grauburgunder | winery Wittmann | Rheinhessen

Sautéed salsify & kumquats

Black salsify in nut butter | pumpernickel crumble | kumquats
Jerusalem artichoke | rosemary oil
2018 Auxerrois | winery Klumpp | Baden

DESSERTS

Earl Grey & Yuzu

Earl grey | marinated chocolate tart | yuzu | honey | yogurt ice cream
2020 Sämtling Spätlese | Salzl | Rheinhessen

Crunchy hazelnut & passionfruit tart

Hazelnut passion fruit tart | lime sorbet | banana
2020 Sämtling Spätlese | Salzl | Rheinhessen

Sunset 3-courses € 69 | Wine accompaniment €33
Starter/Entremets (1) | Main course (1) | Dessert (1)

Dinner Experience 4-courses € 86 | Wine accompaniment € 44
Starter/Entremets (2) | Main course (1) | Dessert (1)

Dinner Experience 5-courses € 99 | Wine accompaniment € 55
Starter/Entremets (3) | Main course (1) | Dessert (1)

Dinner Experience 6-courses € 112 | Wine accompaniment € 66
Starter/Entremets (4) | Main course (1) | Dessert (1)