

Roots

The roots of cooking

King Crab with Imperial Golden Queen caviar

kohlrabi | apple | roasted milk | portulak
beurre blanc ice cream

Breton turbot with smoked bone marrow

leek | purple rain mashed potatoes
seaweed butter espuma | sauerkraut foam

Carabinero with glazed veal tongue rolls

quince-pumpkin chutney | spicy sauce choron espuma
quince-shellfish foam

Fried back of venison with spruce-pistachio crust

beetroot | vinegar plums | fermented onion cream
beetroot-plumwine jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Kalamansi parfait with Italian meringue

salted nougat cream | marinated raspberries | pistachio chantilly
baked lemon madeleines | baileys ice cream

4-courses menu € 160

5-courses menu € 175

6-courses menu € 190

We are happy to offer you a variety of wine pairings
with your menu:

Wine pairing bronze € 7 per course

Wine pairing silver € 11 per course

Wine pairing gold € 14 per course

Blossom

Light, modern & contemporary kitchen

Rawly marinated prawn

tomato | green gazpacho | burrata ice cream

John Dory with basil lemon emulsion

roasted artichoke | fennel salad
pimenton de la vera espuma | pernod foam

Purple Rain

purple rain mashed potatoes
yellow beetroot | spicy carrot | carrot lime foam | vadouvan jus

Secreto of the spanish free range Iberico LaMila grilled on the Green Egg

broccoli | white beans | piquillo | black olive
pepper bean cabbage jus

US Prime Beef

- roast beef grilled on the Green Egg with balsamic shallot coat and glazed ox tail praline -

on top of salt braised tropea onion | glazed cipolline borettane
roasted chanterelles | jungle pepper jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Filled pecannutmousse

marinated berries | nougatcream
baked tarragon madeleines | tarragon pistachio ice cream

4-courses menu € 160

5-courses menu € 175

6-courses menu € 190

7-courses menu € 200

Alternative main course

Roasted breast from the Miéral duck with spiced applewine glaze

artichocke | tobinambur | roasted chanterelles
fermented shallot cream | mustard seeds shallot jus

Vegetarian menu

Burned braised cucumber

pickled mustard seeds | sheep's milk cheese ice cream
austernkraut-cucumber sauce

Salad hearts grilled on the Green Egg

marinated water melon | dried san marzano tomatoes
tomberries | green gazpacho ice cream | watermelon tomato sauce

Onion plants

on top of salt braised tropea onion | cipolline borettane
roasted chanterelles | fermented shallot cream
roasted onion jus

Purple Rain

mashed blue potatoes by Ochsenschläger
yellow beetroot | flavoured carrot | carrot lime foam | vadouvan jus

Filled pecannutmousse

marinated berries | nougatcream
baked tarragon madeleines | tarragon pistachio ice cream

Menu price € 145

My philosophy

„Roots to Blossom“

Roots

The menu "roots" returns to the roots of cooking: classic and traditional tasting combinations are the focus and will be newly interpreted and presented in a modern way.

Blossom

The menu "blossom" represents a light kitchen, which has its source in the traditional kitchen – a combination of modern and vegetarian dishes in which you will always find one certain main product as the protagonist.

Wine pairing

We are pleased to serve our menus with an adequate wine pairing.

The bronze option offers a non-alcoholic juice pairing of different juice manufactures.

With the silver pairing, the focus is set on regional wines.

The gold option offers a pairing consisting of regional and international top class wines also including one or the other rarity.

**Sincerely yours,
Tobias Schmitt**