

Roots

The roots of cooking

King Crab with N25 Oscietra Caviar

kohlrabi | apple | roasted milk | beurre blanc ice cream

Halibut with black truffle crust

savoy cabbage | celery | truffled smoked bacon espuma
chablis sauce

German calf in two ways

- baked sweat bread and veal tongue -
artichoke | green cabbage chips | white truffle
truffled veal sauce

Fried back of venison with spruce-pistachio crust

parsley root | cabbage rolls | pickled cranberries
mushroom-brioche dumpling | pepper jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Hazelnutmousse with apple-caramel-core

poached Ananasrenette | salted nougat cream | frozen baileys cream
baked chocolate crumble | dark chocolate sorbet

4-courses menu € 180

5-courses menu € 190

6-courses menu € 200

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

Trout in two ways

- stained tranches and raw marinated tatar -
roasted cauliflower | cauliflower-almond salad
bergamot-cauliflower ice cream

Fried crayfish with veal tongue and quince

pumpkin chutney | spicy Sauce Choron espuma
vadouvan-shellfish foam

Mushroom-chestnut ravioli

salty hazelnut cream | on top of salt braised tropea onion
onion chutney | fried mushrooms | truffled chestnut foam | shallot sauce

Étouffée dove breast from the Green Egg

eggplant | leek | glazed cipolline borettane | fermented garlic cream
star anise spice sauce

US Prime Beef

- roast beef with truffle crust and glazed ox tail praline -
jerusalem artichoke | red beet | pickled cranberries
truffled Béarnaise espuma | truffle jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Filled cumquat mousse with mandarin core

marinated cumquats | pistachio chantilly
cumquat cream | lemon cress ice cream

4-courses menu € 180

5-courses menu € 190

6-courses menu € 200

7-courses menu € 210

Alternative main course

Breton monkfish with fennel crust

fennel salad | white beans | braised bell pepper | sword scallop
safran-lemon espuma | chorizo-mussel sauce

Vegetarian menu

Pumpkin | beet | almond

pickled pumpkin | smoked beet | roasted Languedoc almond
pumpkin ice cream

Mushroom-chestnut ravioli

salty hazelnut cream | on top of salt braised tropea onion
onion chutney | fried mushrooms | truffled chestnut foam | shallot sauce

Eggplant | BBQ leek

grilled leek | glazed eggplant
salty lemon espuma | Pimenton de la Vera jus

Jerusalem artichoke | celery | truffle

oven roasted celery | fried brussels sprouts leaves
jerusalem artichoke cream | fermented garlic | truffle sauce

Filled cumquat mousse with mandarin core

marinated cumquats | pistachio chantilly
cumquat cream | lemon cress ice cream

Menu price € 160

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**