

## My Philosophy

„From Roots to Blossom “

- Classic and modern combined in one menu -

“**Roots**” describes the roots of classic cuisine and is the foundation of the cuisine. Intense sauces and essences characterize the dishes and are prepared in the traditional way and with a great deal of time.

“**Blossom**” stands for modernity in the kitchen. Creams and purees are made entirely without dairy products and emulsified with high-quality oils. Thanks to the very low use of industrial sugar, the desserts are harmoniously light and by no means overly sweet.

As a result, we were named “Pâtissier of the Year” by Gault & Millau in 2022.

We are delighted to have you as our guest today!

Sincerely,

Tobias Schmitt  
and Team

## Menu

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### Hamachi

cucumber | radish | finger lime | ginger beer ice cream

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### Rabbit

Jerusalem artichoke | treviso tardivo | truffled Jerusalem artichoke ice cream

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### Black cod

kohlrabi | apple | bacon | fish fumet

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### Crayfish

pumpkin | pepper | kumquat

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### Veal & truffle

sweetbread | tongue | black salsify | pear | walnut

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### Challans duck

celery | beetroot | Brussels sprouts | juniper jus

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### Cheese by Maître Affineur Waltmann

homemade fig mustard

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### Blood orange

iced blood orange foam | Jasmine flower | white chocolate almond ice cream

4 courses menu 160 € - without rabbit, crayfish, veal, cheese -

5 courses menu 175 € - without crayfish, veal, cheese -

6 courses menu 190 € - without crayfish, cheese -

7 courses menu 200 € - without cheese -

8 courses menu 210 €

In case of incompatibilities, allergies or special forms of nutrition kindly contact our service team.

## A la carte

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### Hamachi

cucumber | radish | finger lime | ginger beer ice cream

38 €

### Black cod

kohlrabi | apple | bacon | fish fumet

48 €

### Rabbit

Jerusalem artichoke | treviso tardivo | truffled Jerusalem artichoke ice cream

42 €

### Crayfish

pumpkin | pepper | kumquat

74 €

### Veal & truffle

sweetbread | tongue | black salsify | pear | walnut

48 €

### Challans duck

celery | beetroot | cabbage | juniper jus

56 €

### US Prime roast beef

onion sprouts | red onion chutney | mushrooms | sauce béarnaise foam | truffle jus

68 €

### Cheese by Maître Affineur Waltmann

homemade fig mustard

25 €

### Blood orange

iced blood orange foam | Jasmine flower | white chocolate almond ice cream

25 €

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