

Roots

The roots of cooking

Parfait of foie gras

pepper apricot compote, gewuerztraminer jelly, foie gras ice cream,
salted butter brioche

Roasted codfish

artichoke tomato salsa, passepierre, caper sauce

Confit European lobster

young peas, carrot, flavored carrot cream, bergamot bisque

Roasted veal back & glazed sweetbread

chanterelles, pickled onions, parsley root cream, salty lemon jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Poached peach

red currant, oat crunch, cashew nut vanilla ice cream

4-courses menu € 110

(without codfish & cheese)

5-courses menu € 120

(without codfish)

6-courses € menu € 130

“To share”

Sole roasted as a whole with gremolata lemon butter
roasted artichokes, eggplant cream, oven leek,
caper sauce

(please feel free to replace the menu`s main course by this dish)

Blossom

Light, modern & contemporary kitchen

Char escabeche

sweetheart cabbage, green apple, kohlrabi, char caviar, wheatgrass oil

Roasted Langustino

confit sweet potato, tomato chutney, baharat shellfish foam

Warm egg yolk by Paolo Parisi with Imperial Caviar

oven leek, fermented onions, nori, leek veloutée

Pigeonneaux de Racan

- roasted pigeon breast and haunch praline -
beetroot cooked in salt, fig compote,
grain of mustard seeds vinegar jus

Grilled Oyster Blade of the Australian Black Angus Beef

eggplant confit, shiitake mushroom, shallot jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Pickled cherries & amarena cherry cream

Gianduja nougat, cacao sponge cake, nuts ice cream

4-courses € 110

(without langustino, pigeon & cheese)

5-courses € 120

(without langustino & cheese)

6-courses € 130

(without langustino)

7-courses € 140

“To share”

Sole roasted as a whole with gremolata lemon butter

roasted artichokes, eggplant cream, oven leek,
caper sauce

(please feel free to replace the menu`s main course by this dish)

Vegetarian menu

Kohlrabi out of the sourdough

green apple, radish, lettuce vinaigrette, fennel pollen

Warm egg yolk by Paolo Parisi with alga caviar

oven leek, fermented onions, nori, leek volutée

Beetroot cooked in salt

beetroot tartar, raspberry vinegar jelly, horseradish,
grain of mustard seeds vinegar jus

Mushroom ravioli

eggplant confit, spinach, salty lemon, mushroom bouillon

Poached peach

red currant, oat crunch, cashew nut vanilla ice cream

Menu price € 90

We are pleased to offer you a selection of regional and international wines perfectly corresponding to each of our menu.

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.

"To share"

Our dish for two will be carved directly at your table and will be served with corresponding side dishes to share.

Sincerely yours,
Tobias Schmitt