

Simple Favorites

Our continuously changing menu
3 or 4 courses

Rawly marinated Hamachi

avocado cream, cucumber, radish, green gazpacho

Artichoke ravioli and grilled pork belly

roasted artichoke wedges, spinach, salty lemon,
artichoke truffle foam

Grilled Oyster Blade of the Australian Black Angus Beef

celery cream, beetroot, beech fungus, shallot jus

Marinated blackberry and cassis

almond cream, cacao sponge cake,
sweet lupin vanilla ice cream

3 courses menu € 45

4 courses menu € 60

From Root to Blossom

Impressions of our dinner menus
3 oder 4 courses

Char escabeche

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

Confit lobster

young peas, carrot, flavored carrot cream, bergamot
bisque

Roasted veal back & glazed sweetbread

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

Poached peach

red currant, oat crunch, cashew nut vanilla ice cream

3 courses menu € 45

4 courses menu € 60