

# Roots

The roots of cooking

**Mousse of foie gras by Georges Bruck  
on top of German beef tartare**

gewuerztraminer jelly, truffled mayonnaise, egg yolk cream,  
Don Bocarte anchovy

**Confit European lobster**

flavored carrot, chutney of green tomatoes, peas,  
vadouvan bisque

**Glazed heart sweetbread of veal from the Alsace**

roasted boletus, vinegar onions, mushroom cream, banyuls jus

**Ochsenschläger's black feather chicken**

- roasted breast and baked ragout of haunch -

pickled slices of pumpkin, pumpkin purée, pickled cape gooseberry,  
purple potatoes, olive cacao bean jus

**Cheese by Maître Affineur Waltmann**

homemade fig mustard

**Original Beans bio chocolate**

williams christ pear, almond, grue de cacao ice cream

**4-courses menu € 110**

(without lobster & cheese)

**5-courses menu € 120**

(without lobster)

**6-courses € menu € 130**

**"To share"**

**Roasted chop of veal with a shallot butter coat**

roasted parsley roots, roasted boletus, oven leek, semolina dumpling,  
gremolata jus

(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 monkfish with serrano crunch

cauliflower, cauliflower cream, BBQ mayonnaise,  
chorizo shellfish sauce

## Warm egg yolk by Paolo Parisi

celery foam, beech fungus, fried onion crunch, mushroom velouté

## Pigeonneaux de Racan

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

## Irish John Stone Dry Aged roast beef

eggplant confit, shiitake mushroom, shallot jus

## Cheese by Maître Affineur Waltmann

homemade fig mustard

## Pickled Italian figs

blackberry, cassis, walnut crumble, sweet lupin vanilla ice cream

**4-courses € 110**

(without monkfish, pigeon & cheese)

**5-courses € 120**

(without monkfish & cheese)

**6-courses € 130**

(without monkfish)

**7-courses € 140**

## “To share”

### Roasted chop of veal with a shallot butter coat

roasted parsley roots, roasted boletus, oven leek, semolina dumpling,  
gremolata jus

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

# Vegetarian menu

## Tomato

marinated tomatoes, avocado cream, burrata, olive oil caviar,  
clear tomato sauce

## Warm egg yolk by Paolo Parisi

celery foam, beech fungus, fried onion crunch, mushroom velouté

## Beetroot cooked in salt

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

## Mushroom ravioli

eggplant confit, spinach, salty lemon, artichoke truffle foam

## Pickled Italian figs

blackberry, cassis, walnut crumble, sweet lupin 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