

Simple Favorites

Our continuously changing menu
3 or 4 courses

Smoked eel from the Lake Constance and foie gras praline

roasted brioche, marinated beetroot, green apple,
pata negra

Roasted codfish with smoked ham

sweetheart cabbage, chanterelles, potato foam,
fish velouté

Roasted beef filet with a red shallot butter coat

roasted artichokes, artichoke cream, red vinegar onions,
king oyster mushroom, port wine jus

Original Beans chocolate dessert

chocolate mousse, cream of milk chocolate,
poached pears, grue de cacao ice cream

3 courses menu € 45

4 courses menu € 60

From Root to Blossom

Impressions of our dinner menus
3 or 4 courses

Char escabeche

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

Confit European lobster

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

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

Pickled Italian figs

cream of goat cream cheese, walnut crumble,
port wine butter ice cream

3 courses menu € 45

4 courses menu € 60