

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,
chip of bread from Vinschgau

Confit European lobster

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

Glazed heart sweetbread of veal from the Alsace

roasted pied de mouton, vinegar onions, mushroom cream, banyuls jus

Roasted back of deer with a coat of cedar nuts

savoy cabbage, black salsify, cranberries

Cheese by Maître Affineur Waltmann

homemade fig mustard

Poached Williams Christ pear

salty caramel cream, macadamia nut, roquefort ice cream

4-courses menu € 110

(without lobster & cheese)

5-courses menu € 120

(without lobster)

6-courses € menu € 130

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, artichoke truffle sauce

Pigeonneaux de Racan

- roasted pigeon breast and haunch praline -

beetroot cooked in salt, fig compote,
grain of mustard seeds vinegar jus

Beef served two ways

- pan-fried roast beef and bitok -

Jerusalem artichoke, roasted pied de mouton, pickled vinegar onions,
shallot jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Poached "anasrenette" apple by the "Obsthof am Steinberg"

nougat cream, mountain cranberry, flavored crumble, nut 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 pied de mouton, oven leek, semolina
dumpling, gremolata jus

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

Vegetarian menu

Ochsenschläger`s Jerusalem artichoke
pickled pear, cedar nut, truffled vinaigrette

Warm egg yolk by Paolo Parisi
celery foam, beech fungus, fried onion crunch, artichoke truffle sauce

Mushroom ravioli
savoy cabbage, pied de mouton, mushroom bouillon, nut foam

Roasted ricotta dumplings
flavored carrot, chicory, yellow beetroot, curry foam

Poached “ananasrenette” apple
by the “Obsthof am Steinberg”
nougat cream, mountain cranberry, flavored crumble, nut 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