

Simple Favorites

Our continuously changing menu
3 or 4 courses

Tartare of German beef with foie gras ice cream
gewuerztraminer jelly, egg yolk cream, cedar nuts

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

Roasted halibut with red wine shallot butter
artichokes, spinach, purple mashed potatoes,
caper sauce

Original beans chocolate dessert
chocolate mousse, milk chocolate cream,
poached pear, 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

Beef served two ways
- pan-fried roast beef and bitok -
Jerusalem artichoke, roasted pied de mouton, pickled
vinegar onions, shallot jus

Poached "anasrenette" apple
by the "Obsthof am Steinberg"
nougat cream, mountain cranberry, flavored crumble, nut
ice cream

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