

Simple Favorites

Our continuously changing menu
3 or 4 courses

Sashimi of greater amberjack

ponzu, apple, pak choi, peas yogurt ice cream

Roasted codfish with a fennel coat

spinach, eggplant confit, chorizo sauce

Roasted back of veal and glazed sweetbread

parsley roots, vinegar onions, gremolata jus,
fish velouté

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

glazed chestnuts, nougat cream, flavored crumble,
nut 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

Irish John Stone Dry Aged roast beef

Jerusalem artichoke, pickled vinegar onions, shallot
jus

Pickled Italian figs

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

3 courses menu € 45

4 courses menu € 60