

OUR GOURMET MENU

Thursday to Saturday noon from 12:00 p.m. to 2:30 p.m

Wednesday to Saturday evenings from 6:00 p.m. to 10:00 p.m

We kindly ask you to place your order by 1:30 p.m. in the afternoon or by 08:30 p.m. in the evening

CONSCIOUS.SUSTAINABLE

*Amuse Bouche

Blue-spotted bream
rosehip, lamb's lettuce,
Smoked almond, mushroom dashi

Vegetable garden
salsify, beetroot,
radish, fig leaf

Red shrimp
Saffron, pepper, pea

*iced Moscow Mule
Ginger

Crepinette
rack of lamb, gremolata,
pumpkin, wild broccoli

Matcha
currant, almond

*Petit Four

* Included in the menu from 3 courses

WINEACCOMPAINMENT.EUROPE

Tesch Winery - Nahe – Germany

Bodegas Gerado Mèndez - Rías Baixas – Spain

Casa Endrizzi - Trentino - Italiy

Château Lamoliere - Fronsac - France

Bercher Winery - Kaiserstuhl - Germany

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OUR GOURMET MENU prices

Menu

3 courses	88 EUR
4 courses	98 EUR
5 courses	115 EUR

Wine journey

3 courses	0,375l	35 EUR
4 courses	0,45l	43 EUR
5 courses	0,55l	49 EUR

A la carte

Starter	22 EUR	Main course	54 EUR	Dessert/Cheese	18 EUR
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