

# 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

WINEACCOMPAINMENT.GERMANY.FRANCE

**\*Amuse Bouche**

Golden trout  
Hibiscus, salsify,  
pistachio

Nahe – Germany

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"Winter vegetables"  
red cabbage, Brussels sprouts,  
Nashi pear

Chateauneuf du Pape - France

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St Pierre  
white beans, smoked  
peppers, beech mushrooms

Kaiserstuhl - Germany

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\*iced carrot-ginger  
Vinjaune

ale

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Saddle of venison  
Venison ragout, savoy cabbage,  
Parsley root, butternut, poppy seeds

Bordeaux - France

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Passion fruit  
Grand Cru chocolate  
Pomegranate

Pfalz - Germany

**\*Petit Four**

\* Included in the menu from 3 courses

## OUR GOURMET MENU prices

### Menu

3 courses	92 EUR
4 courses	108 EUR
5 courses	128 EUR

### Wine journey

3 courses	0,375l	40 EUR
4 courses	0,45l	48 EUR
5 courses	0,55l	54 EUR

### A la carte

Starter	22 EUR	Main course	62 EUR	Dessert/Cheese	18 EUR
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