

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

Tuna

Sour cream | Miso | Sake | Meadow herbs

Codfish

Parsley root | Belber tuber | Leek oil

Quail

Asparagus | Wild garlic

* Carrot | Apple | Yogurt

Lamb

Peppers | Olives | Gnocchis

Meringue

Sorrel | Raspberry | Spelt

*Petit Four

* Included in the menu from 3 courses

WINEACCOMPAINMENT.GERMANY

Winery – Spreitzer | Rheingau

Winery – Kühling Gillot Winery | Rheinhessen

Winery – Dr. Heger | Baden

Winery – Stachel | Pfalz

Winery – Proschwitz | Saxony

OUR GOURMET MENU prices

Menu

3 courses	84 EUR
4 courses	98 EUR
5 courses	114 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	48 EUR	Dessert/Cheese	18 EUR
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