

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

Taunus char

Cucumber | Apple | Caviar

Monkfish

Bouillabaisse | Tomato | Edamame

Quail

Asparagus | Wild garlic

* Grape seed oil - yoghurt sorbet | Mojito

Usinger beef

White bread flan | pointed cabbage | chanterelles

Valrhona chocolate

Peach | Herbs |

*Petit Four

* Included in the menu from 3 courses

WINEACCOMPAINMENT.GERMANY

Winery – Gunderloch | Rheinhessen

Winery – Tesch | Nahe

Winery – Spreitzer | Rheingau

Winery – Diel de Diel | Nahe

Winery – Bassermann Jordan | Rheinhessen

OUR GOURMET MENU prices

Menu

3 courses	88 EUR
4 courses	104 EUR
5 courses	120 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	24 EUR	Main course	54 EUR	Dessert/Cheese	20 EUR
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