

OUR GOURMET MENU

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

Thursday 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

Pickled mackerel
Radish | Chervil oil | Yuzu kosho

Pea ravioli
Leek | Iberico lard

Turbot
Celery | Porcini mushroom | Bell pepper

* Plum and elderflower sorbet | Yogurt | Lemongrass

Entrecôte
Smoked flavor | Pavé potatoes |
Parmesan cheese | Avocado

Pear
Honey | Almond | Rosemary

*Petit Four

* Included in the menu from 3 courses

WINES. SOUTH AFRICA | GERMANY

Winery – Gunderloch | Rheinhessen

Wagner Stempel Winery | Rheinhessen

De Grendel Winery | South Africa

Idiom da Capo Winery | South Africa

Bercher Winery | Kaiserstuhl

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
---------	--------	-------------	--------	----------------	--------