

Grands Produits

Menu

Fingerfood

Vegetable shot with elderflower vinegar and paprika cider foam
contains celery, sulfites

Baked veal praline with spiced mayonnaise

contains egg, gluten

Stuffed, small pizza cushion with

Odenwald hand cheese cream and radish salad

contains gluten, dairy products

Amuse Bouche

Char tartare with fennel-orange sauce

fennel green sorbet, cucumber and dill oil

contains fish, nuts, soy

Raw marinated Black Cod, red curry marinade

iced liver cream with Rhön-Caviar

sesame crunch and avocado

contains fish, soy, sesame seeds

Roasted Norway lobster with macadamia

crustacean bisque with kaffir lime, yuzu chutney

and cauliflower served in two ways

contains soy, sulfites, nuts, dairy products

Morel raviolo in morel broth

artichokes, beans

and lovage

contains nuts, sulfites

Glazed and baked sweetbreads

with shallot jus, kohlrabi, carrot tartare

chanterelles and medlar

contains sulfites, dairy products

Roasted tranche and baked praline from the Allgäu

pasture beef, truffle sauce, red onion jam, summer

beetroot with unstuffed goose liver and corn cream

contains sulfites, dairy products, gluten

Pre Dessert

Pickled peach, rosé champagne granité

and sorrel espuma

contains gluten, sulfites

Marinated strawberries, Edelweiß chocolate

basil orange-blossom sorbet

and Breton shortpastry

contains gluten, nuts, dairy products

Selection of matured raw milk cheese

from Maître Bernard Antony

contains dairy products, nuts, gluten

Petit Four

245,-

without sweetbreads and
cheese selection

255,-

without cheese
selection

265,-

Menu with Treasury Wines

Our head sommelière Alexandra Himmel

presents you our Treasury Menu

from our wine cellar. A special experience of

great wines perfectly matched to your menu

from the kitchen of Andreas Krolik.

Of course, poured with the Coravin system.

2018 Riesling Monte Vacano

Weingut Robert Weil

Rheingau, Germany

0,1l 55 €

2015 Meursault Perrières Premier Cru

Domaine des Comtes Lafon

Burgundy, France

0,1l 105 €

1993 Le Haut-Lieu Moelleux Première

Trie Vouvray, Domaine Huet

Loire, France

0,1l 70 €

2012 Richebourg Grand Cru

Domaine de la Romanée-Conti

Burgundy, France

0,1l 270 €

2003 Château Lafleur

Pomerol

Bordeaux, France

0,1l 145 €

2018 Wiltinger Braune Kupp Riesling

Spätlese, Winery Egon-Müller

Moselle, Germany

0,1l 40 €

805,-

Menu without cheese

with treasury wines each 0.1l

Ethical Vegan Cuisine

Menu

Fingerfood

Vegetable shot with elderflower vinegar and paprika cider foam

Contains celery, sulfites

Baked olive polenta with truffle cream and spring leeks

contains soy

Stuffed, small pizza cushion with tomato and limequat

contains gluten, soy

Amuse Bouche

Eggplant tartare with fennel-orange sauce

fennel green sorbet, cucumber and dill oil

contains nuts, soy

Marinated summer tomatoes, avocado
tomato-watermelon sorbet and thickend juice
from the herbs of the Frankfurt green sauce

contains gluten, mustard, soy

Carrots and yellow beetroot
with ginger-carrot stock, spiced carrot cream
macadamia sesame crunch

contains soy, sulfites, sesame seeds

Morel raviolo in morel broth
artichokes, beans
and lovage

contains nuts, sulfites

Oven roasted celery, zucchini
paprika chutney, brown celery jus
and roasted quinoa with olive

contains celery, sulfites

Pointed cabbage served in two ways
australian winter truffle, corn, summer beetroot
corn cream and sourdough bread crunch

contains sulfites, soy

Pre Dessert

Pickled peach, rosé champagne granité

and sorrel espuma

contains gluten, sulfites

Vanilla mousse with pistachio
raspberries, "yoghurt sorbet"
and salted pistachio crumble

contains nuts, gluten, soy

Sicilian lemon mousse and ice cream
with mango, gianduja ganache
and passion fruit sauce

contains gluten, soy, nuts

Petit Four

245,-
without celery
and lemon dessert

255,-
without
lemon dessert

265,-

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Bordeaux, France
0,1l 145 €

2018 Wiltinger Braune Kupp Riesling
Spätlese, Winery Egon-Müller
Moselle, Germany
0,1l 40 €

805,-
Menu without heart cherries
with treasury wines each 0.1l