

Grands Produits

Menu

Fingerfood

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

Baked precious fish praline with spiced mayonnaise

contains egg, soy, gluten

Mildly smoked mountain trout, trout caviar

fresh horseradish and pickled shallot

contains fish, gluten, soy

Amuse Bouche

Black Cod tartar with fennel sauce

fennel-green sorbet, cucumber and dill oil

contains fish, nuts, soy

Raw marinated Ora King Salmon

with Ossietra Rhön-Caviar, green bean juice

parsley root and oysterleaf ice-cream with sesame

contains fish, soy, dairy products/ lactose 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

Noble mushroom raviolo in noble mushroom bouillon

with beans, pumpkin, mushroom cream

and pumpkin seed oil

contains nuts, sulfites

Glazed and baked sweetbreads

with shallot jus, kohlrabi, carrot tartar

chanterelles and medlar

contains sulfites, dairy products/ lactose

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

Marinated grapes, rosé champagne granité

and sorrel espuma

contains gluten, sulfites

Fig marinated in fennel honey, Edelweiß chocolate

yogurt ice-cream with lemon thyme

shortbread crumble and fig sauce

contains gluten, nuts, sulfites, 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.

2016 Riesling

Ganz Horn Im Sonnenschein GG

Weingut Ökonomierat Rebholz

Palatinate, Germany 0,1l 40 €

2018 Bourgogne

Domaine Leroy

Burgundy, France

0,1l 115 €

1993 Le Haut-Lieu Moelleux

Première Trie, Domaine Huet

Vouvray Loire, France

0,1l 75 €

2012 Romanée St.-Vivant

Marey-Monge, Grand Cru

Domaine de la Romanée-Conti

Burgundy, France 0,1l 285 €

2003 Château Lafleur

Pomerol

Bordeaux, France

0,1l 145 €

2017 Wiltinger Braune Kupp Riesling

Auslese, Weingut Egon Müller

Moselle, Germany

0,1l 90 €

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 polenta with dried tomato, limequat and spring leek
contains soy

Mini tartelette with wild garlic pesto
white bean cream, salted lemon chutney
contains nuts, gluten

Amuse Bouche

Eggplant tartar with fennel and orange sauce
fennel-green sorbet, cucumber and dill oil
contains nuts, soy

Marinated summer tomatoes, avocado
tomato-watermelon sorbet and thickened juice
from the herbs of the Frankfurt green sauce
contains gluten, mustard, soy

Carrots and yellow beetroot
with ginger-carrot broth, marigold-carrot-green cream
macadamia sesame crunch
contains soy, sulfites, sesame seeds

Noble mushroom raviolo in noble mushroom bouillon
with beans, pumpkin, mushroom cream
and pumpkin seed oil
contains nuts, sulfites

Braised eggplant
with piquillo shiso jus
Piedmontese hazelnut and zucchini
contains celery, sulfites

Pointed cabbage served in two ways
truffle sauce, corn, summer beetroot
corn cream and sourdough bread crunch
contains sulfites, soy

Pre Dessert

Marinated grapes, rosé champagne granité
and sorrel espuma
contains gluten, sulfites

Vanilla cream 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 eggplant
and lemon dessert

255,-
without
lemon dessert

265,-

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