

## Grands Produits

### Menu

#### **Fingerfood**

Green vegetable shot with orange blossom foam

Baked veal praline with spiced mayonnaise

contains egg, soy, gluten

Small pizza cushion filled with hand cheese cream and radishes

contains Gluten, dairy products/ lactose

#### **Amuse Bouche**

Tandoori cauliflower, rocket

medlar sauce and bell pepper drops

contains gluten, nuts, soy

Raw marinated Ora King Salmon

with Ossietra Rhön-Caviar, kumquat marinade

parsley root and oysterleaf ice cream with sesame

contains fish, soy, dairy products/ lactose sesame seeds

Seared, hand-dived norwegian scallop

with macadamia crunch on yuzu chutney

mussels nage with kaffir lime

two types of cauliflower and peas

contains soy, sulfites, nuts, shellfish and crustaceans

Morel raviolo with morel bouillon

green asparagus, corn cream, chickweed

and hazelnut

contains nuts, celery, sulfites

Étouffée pigeon as a roasted breast

with spiced varnish and pigeon praline

cherry balsamic pepper jus, chicory

and spiced carrot

contains gluten, sulfites

Butcher's cut of Gold Label Nebraska Beef

and baked ox cheek praline, piquillo jus

kohlrabi, spring leek, smoked cream

of Wetterau chickpeas and leek oil

contains sulfites, dairy products, gluten

#### **Pre Dessert**

Marinated pink grapefruit, rosé champagne granité

and espuma of Taunus spruce sprouts

contains gluten, sulfites

Organic Grand Cru chocolate

in textures with yoghurt

contains gluten, dairy products, nuts

Selection of matured raw milk cheese

from Maître Bernard Antony

contains dairy products, nuts, gluten

#### **Praline**

245,-

without étouffée pigeon  
and cheese selection

255,-

without cheese  
selection

265,-

### Menu with Treasury Wines

*Our sommelière Valerie Poulter 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 Ganz Horn GG  
Winery Ökonomierat Rebholz  
Palatinate, Germany  
0,1l 37 €

**2020** Chassagne-Montrachet  
Premier Cru Cailleret  
Domaine Colin-Morey  
Burgundy, France  
0,1l 65 €

**1993** Le Haut-Lieu Moelleux  
Première Trie, Domaine Huet  
Vouvray, Loire, France  
0,1l 75 €

**2000** Hommage à Jacques Perrin  
Châteauneuf-du-Pape  
Château de Beaucastel  
Rhône Valley, France 0,1l 69 €

**1997** Château Lafite-Rothschild  
Pauillac, Bordeaux, France  
0,1l 301 €

**2017** Ratafia de Champagne  
Winery Egly-Ouriet  
Champagne, France  
0,1l 34 €

805,-

Menu without cheese  
with treasury wines each 0.1l

## Ethical Vegan Cuisine

### Menu

#### **Fingerfood**

Green vegetable shot with orange blossom foam

Baked polenta with dried tomato  
finger limes and spring leek  
contains soy

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

#### **Amuse Bouche**

Tandoori cauliflower, rocket  
medlar sauce and bell pepper drops  
contains gluten, nuts, soy

Salad of jerusalem artichoke, black salsify and chicory  
with fermented black garlic, chicory  
and sea buckthorn marinade, walnut and roasted leek oil  
contains gluten, nuts, soy

Stuffed turnip slices  
with spiced carrot cream, yuzu carrot stock  
fermented yuzu and sesame-ricecrunch  
contains soy, sulfites, sesame seeds

Morel raviolo with morel bouillon  
green asparagus, corn cream, chickweed  
and hazelnut  
contains nuts, celery, sulfites

Wetterau potatoes, roasted, as cream and chips  
with balsamic shallot sauce, oven-roasted leek  
nori seaweed confit and lovage  
contains celery, sulfites

Glazed artichokes and young peas  
with truffle sauce, kohlrabi, trevisano  
and limequat  
contains sulfites, gluten

#### **Pre Dessert**

Marinated pink grapefruit, rosé champagne granité  
and espuma of Taunus spruce sprouts  
contains gluten, sulfites

Rhubarb, vanilla cream with tonka bean  
salted pistachio crumble  
and spiced marigold ice cream  
contains soy, nuts, gluten

Caramelized pineapple and mango  
with chocolate ganache, coconut water with lime  
sorbet of exotic fruits and coconut crumble  
contains gluten, soy, nuts

#### **Praline**

245,-  
without potatoes  
and pineapple dessert

255,-  
without pineapple  
dessert

265,-

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