

Midweek Gourmet Special

3 Courses...

3 Wines...

Menü Grands Produits

Amuse Bouche

Braised white French onion with mushrooms
crispy potato, watercress and brown onion marinade
contains nuts, soy

Starter

Raw marinated Black Cod, red curry marinade
iced liver cream with Rhön-Caviar
sesame crunch and avocado
contains fish, soy, sesame seeds

Roasted carabinero with macadamia
white asparagus, crustacean bisque
with lemongrass and yuzu
contains soy, sulfites, sesame seeds

Morel raviolo in morel broth, artichokes
fava beans and lovage
contains nuts, sulfites

Main Course

Glazed and baked sweetbreads
with shallot jus kohlrabi
carrot tartare, chanterelles
and medlar
contains sulfites, dairy products

Lamb from the Palatinate region as roasted back
and baked neck confit, espelette jus
spring vegetables, chickpeas cream
and wild garlic cream
contains gluten, sulfites, dairy products Milchprodukte, Gluten

Dessert

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, or without
celery and pineapple

Ethical Vegan Cuisine

Amuse Bouche

Braised white French onion with mushrooms
crispy potato, watercress and brown onion marinade
contains nuts, soy

Starter

Baked spiced cauliflower with almonds
olives, lemon and medlar sauce
contains nuts, 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
fava beans and lovage
contains nuts, sulfites

Main Course

Oven roasted celery and green asparagus
Paprika chutney with brown celeriac jus
and roasted quinoa
contains celery, sulfites

Sautéed white asparagus and asparagus ragout
truffle velouté, jacket potatoes, peas
confit honey-cherry tomatoes and wild garlic
contains sulfites, soy

Dessert

Vanilla mousse with pistachio, rhubarb
"Yoghurt sorbet" and salted pistachio crumble
contains nuts, gluten, soy

Caramelized pineapple with mousse and
ganache from organic Grand Cru chocolate
coconut-lime-cress ice cream, peanut brittle
and creamy coconut-lime juice
contains gluten, soy, nuts

Petit Four

265,-

255,-

Without cheese selection, or pineapple

*The 3 Course menu consists of amuse bouche, one starter, one main course, dessert and petit four.

Coravin Wines

Coravin wines are always cork-fresh because using a fine hollowed needle, wine is first poured from the corked bottle into your glass and then argon gas is used to replace the amount removed. Thus, perfect enjoyment of wine from each bottle is always guaranteed. The wines are all served in 0.1l.

2021 Scharzhof Riesling, Winery Egon-Müller
Saar, Germany
28,-

2015 Château Valandraud Blanc
Bordeaux, France
47,-

2017 Ried Liebenberg Grüner Veltliner Smaragd, Winery F.X. Pichler
Wachau, Austria
31,-

2001 Cornas Vieilles Vignes, Tardieu-Laurent Négociants
Rhône, France
48,-

1996 Barbaresco Asili di Barbaresco, Az. Agr. Falletto di Bruno Giacosa
Piedmont, Italy
74,-

2017 Quarts de Chaume Grand Cru, Domaine des Baumard
Val de Loire, France
46,-

Graham's 30 Years Tawny Port, W. & J. Grahams
Porto, Portugal
36,-

Coravin wine accompaniment corresponding to our menus

274,-
without Port wine

310,-

226,-
without Cornas
and Port wine

2017 „Ganz Horn“ Riesling VDP.GROSSE LAGE, Winery Ökonomierat Rebholz
Palatinate, Germany
37,-

2020 BÒGGINA B, Petrolo Soc. Agr. S.S.
Toscan, Italy
36,-

2021 Lemberger Fellbacher Lämmeler GG, Winery Aldinger
Württemberg, Germany
29,-

2016 la nit de les garnatxes, Celler de Capcanes
Montsant, Spain
24,-