

## 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 hollandaise, 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 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

Heart cherries filled with caramelized hazelnut  
Gianduja ganache, coffee ice cream  
and Taunus spruce sprout sauce  
contains gluten, soy, nuts

#### *Petit Four*

245,-  
without celery  
and heart cherries

255,-  
without  
heart cherries

265,-

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Moselle, Germany  
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805,-  
Menu without heart cherries  
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