







# **Degustation Menu**

Hamachi, stained and Tatar with Imperial caviar, Ponzu vegetable emulsion, cucumber-tomato salad with oyster herb, borage wasabi cresse sorbet contains dairy products, fish, gluten

Char from fish farming Sicher, baked, mild-smoked char confit and char essence with lovage, new beet, fennel, fresh horse radish contains dairy products, sulfite, gluten, fish

> Fried carabinero with sesame crunch, thai curry sauce, avocado, pepper and basil contains shellfish, crustacean, soy, dairy products, sulfites

Étouffée pigeon breast glazed with spice syrup and pigeon confit with bergamot gravy, beans, pumpkin and olive crunch contains dairy products, gluten, celery, sulfites

Filet and cheeks of Bavarian heifer, truffle sauce, pointed cabbage with porcinis and organic goose liver, Wetterau potatos and pickled onions contains gluten, sulfites, celery, dairy products

Marinated raspberries with vanilla parfait, spruce sprouts ice cream with candied ginger, peach-mint-lime sauce and crumble contains soy, nuts, gluten, dairy products

Selection of matured raw milk cheese from Maître Bernard Antony contains dairy products, nuts, gluten

### Menu

| 188,- | 5 course |
|-------|----------|
| 198,- | 6 course |
| 208,- | 7 course |

5 course menu without Étouffée pigeon breast and cheese selection 6 course menu without cheese selection

> Wine pairing 5 course from 130,-6 course from 145,-7 course from 160,-









## Vegan Menu

Marinated tomatoes, cucumber and radishes in Ponzu vegetable emulsion, olive oil pearls, pine nuts and borage wasabi cresse sorbet contains gluten, nuts

Noble mushroom ravioli with peas, chanterelles and wild garlic in mushroom bouillon with roasted quinoa and almond contains soy, nuts, gluten

Warm and spicy eggplants salad with seasoned macadamia and sesame, mild Thai curry stock, avocado and paprika chutney contains soy, nuts, gluten

> Young spinach with kohlrabi-celery rolls, yuzu peel and mustard seeds gravy contains sulfites, nuts

Organic durum wheat pasta from Felicetti with artichokes, beans, winter truffle from Australia, cedrat lemon and Alb-lentil gravy contains soy, celery, gluten

Pickled cherries with hazelnut kernels, chocolate ganache, hazelnut ice cream, short pastry and sour cherry sauce contains soy, nuts, gluten

#### Menu

172,- 5 course 182,- 6 course

5 course menu without young spinach

### Premium wines, recommended by the glas by our sommeliere Alexandra Himmel

|  | 0,11 | 0,21             |
|--|------|------------------|
| 2010 Im Sonnenschein, Riesling, GG, Ökonomierat Rebholz, Pfalz, Deutschland                |      | 51,-             |
| 2000 Montrachet Grand Cru, Etienne Sauzet  |      | 9 <b>2</b> ),2,- |
| 2008 Puligny Montrachet, Clavoillon, Premier Cru, Leflaive, Burgund, Frankreich            |      | 89,-             |
| 1998 Barolo Riserva vecchie viti dei Capalot e delle Brunate, R. Voerzio, Piemont, Italien | 68,- | 132,-            |
| 2001 Barbaresco Asili, Falletto di Bruno Giacosa, Piemont, Italien                         | 65,- | 115,-            |
| 2006 Kiedricher Gräfenberg Riesling, Beerenauslese, Robert Weil, Rheingau, Deutschland     | 85,- |                  |
| 1990 Château d'Yquem, Sauternes, Frankreich  | 89,- |                  |