

## 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 potatoes 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,-

