

My Philosophy

„From Roots to Blossom “

- Classic and modern combined in one menu -

“**Roots**” describes the roots of classic cuisine and is the foundation of the cuisine. Intense sauces and essences characterize the dishes and are prepared in the traditional way and with a great deal of time.

“**Blossom**” stands for modernity in the kitchen. Creams and purees are made entirely without dairy products and emulsified with high-quality oils. Thanks to the very low use of industrial sugar, the desserts are harmoniously light and by no means overly sweet.

As a result, we were named “Pâtissier of the Year” by Gault & Millau in 2022.

We are delighted to have you as our guest today!

Sincerely,

Tobias Schmitt
and Team

Menu

Foie gras

- Belgium -

black truffle | Graham's port wine | salted butter brioche

Lobster

- France -

pumpkin | field salad | bergamot

Halibut

- France -

savoy cabbage | grape | bacon | champagne foam

Scallop

- France -

artichoke | spinach | chestnut | truffle shell foam

Quail

- Europe -

black salsify | radicchio Rosso di Treviso | fermented onion
port wine shallot jus

Deer

- Bavaria -

beetroot | Brussels sprout | cranberry | wild spice jus

Cheese of "Maître Affineur Waltmann"

homemade fig mustard

Original Beans chocolate

pickled physalis | orange chocolate cream | Grand Manier | physalis ice cream

4 courses menu 160 €

- without lobster, scallop, quail, cheese -

5 courses menu 175 €

- without scallop, quail, cheese -

6 courses menu 190 €

- without scallop, cheese -

7 courses menu 200 €

- without cheese -

8 courses menu 210 €

In case of incompatibilities, allergies or special forms of nutrition kindly contact our service team.

A la carte

Foie gras

black truffle | Graham's port wine | salted butter brioche brioche
65 €

Lobster

pumpkin | field salad | bergamot
62 €

Halibut

savoy cabbage | grape | bacon | champagne foam
48 €

Scallop

artichoke | spinach | chestnut | truffle shell foam
74 €

Quail

- Europe -

black salsify | radicchio Rosso di Treviso | fermented onion | port wine shallot jus
42 €

Deer

beetroot | Brussels sprout | cranberry | wild spice jus
56 €

US Prime Roastbeef

Jerusalem artichoke | beetroot | sauce béarnaise espuma | truffled jus
68 €

Cheese of "Maître Affineur Waltmann"

homemade fig mustard
25 €

Original Beans chocolate

pickled physalis | orange chocolate cream | Grand Manier | physalis ice cream
25 €

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