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.

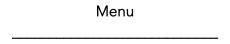
"Blossom" stands for modernity in the kitchen. Creams and purees are made entirely without dairy products and emulsified with high-quality oils. Thanks to the very low use of industrial sugar, the desserts are harmoniously light and by no means overly sweet.

As a result, we were named "Patissier of the Year" by Gault & Millau in 2022.

We are delighted to have you as our guest today!

Sincerly,

Tobias Schmitt and Team



Scallop

tomato | green gazpacho | lemon confit | iced skyr

Mahi Mahi

green asparagus | baby spinach | spiced carrot | ume boshi | lavender foam

Crayfish

pepper | sweet potato | pork belly | buddha's hands

Milk veal

onions | chanterelles | chardonnay vinegar jus

Duck

celery | beetroot | pepper foam | onion jus

US Prime Roastbeef

kohlrabi | cabbage rolls | glazed cipolline borettane truffled béarnaise sauce | truffle jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Marinated strawberries

filled strawberry mousse | poppy seed vanilla cream | sorrel pistachio ice cream

4 courses menu 145 € - without crayfish, veal, duck, cheese -

5 courses menu 160 € - without crayfish, veal, cheese -

6 courses menu 175 € - without veal, cheese -

7 courses menu 185 € - without cheese -

8 courses menu 195 €

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

|A la carte

Scallop

tomato | green gazpacho | lemon confit | iced skyr 38 €

Mahi Mahi

green asparagus | baby spinach | spiced carrot | ume boshi | lavender foam $42 \in \mid 52 \in \text{as main course}$

Crayfish & pork belly

pepper | sweet potato | buddha's hands

62€

Milk veal

onions | chanterelles | chardonnay vinegar jus

48€

Duck

celery | beetroot | pepper foam | onion jus

46€

US Prime Roastbeef

kohlrabi | cabbage rolls | glazed cipolline borettane truffled béarnaise sauce | truffle jus

64€

Red mullet

spinach | peas | chanterelles | Lardo di Colonat potato espuma | champagne foa

75€

Cheese by Maître Affineur Waltmann

homemade fig mustard

25€

Marinated strawberries

filled strawberry mousse | poppy seed vanilla cream | sorrel pistachio ice cream