

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!

Sincerely,

Tobias Schmitt

and Team

Menu

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 € | 52 € 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 Colonnat
potato espuma | champagne foam
75 €

Cheese by Maître Affineur Waltmann

homemade fig mustard
25 €

Marinated strawberries

filled strawberry mousse | poppy seed vanilla cream | sorrel pistachio ice cream
25 €