

MENU

DUCK LIVER

NASHI PEAR

MIZKAN

2007 Jodokus Auslese
Drautz-Able, Heilbronn

PLUMA FROM IBERICO BELOTTA

POTATO PAPRIKA

BACON AND ONION CHUTNEY

2016 Aliot
Chêne Bleu, Südliche Rhône

SCALLOP HAND DIPPED

VANILLA RADICCHIO APPLE-WHISKEY RAGOUT

BEURRE BLANC HORSERADISH

2019 Homburg Kallmuth Silvaner
Fürst Löwenstein, Franken

WILD ZANDER

BAKED BANANA SLICE

CREAMY SAUERKRAUT BLACK PUDDING

2019 Monzinger Halenberg Riesling
Laura Weber, Nahe

BARBARIE DUCK BREAST

CORN VARIATION

RED CABBAGE DIM SUM

CARDAMOM

2015 Langhe Rosso
Roagna, Italien

VACHERIN MONT D'OR

QUINCE FROM ZAVELSTEIN

PICKLED BLACK TRUFFLE

2008 Elepard
Korenika & Moskon, Slovenien

BAKED APPLE

PORT WINE

ROASTED ALMOND

2018 Wiesbadener Apfelschaumwein Brut
Grapevault, Eltville

Menu

7 courses € 159

6 courses € 149

5 courses € 139

4 courses € 129

Wine pairing

7 wines € 89

6 wines € 79

5 wines € 69

4 wines € 59