

Grands Produits

Menu

Fingerfood

Vegetable shot with elderflower vinegar and paprika cider foam
contains celery, sulfites

Baked precious fish praline with spiced mayonnaise
contains egg, soy, gluten, fish, shellfish and crustaceans

Small pizza cushion filled with hand cheese cream and radishes
contains Gluten, dairy products/ lactose

Amuse Bouche

Smoked mountain char tartar with fennel sauce
fennel-green sorbet, cucumber and dill oil
contains fish, gluten, soy

Raw marinated Ora King Salmon
with Ossietra Rhön-Caviar, green bean juice
parsley root and oysterleaf ice-cream with sesame
contains fish, soy, dairy products/ lactose sesame seeds

Seared, hand-dived norwegian scallop
with macadamia crunch on chicory-yuzu chutney
scallop nage with kaffir lime
two types of cauliflower and marinated pointed cabbage
contains soy, sulfites, nuts, shellfish and crustaceans

Mille-feuille of spinach, porcini mushrooms
and celery with roasted vegetable jus, corn cream
and hazelnuts
contains nuts, celery, sulfites

In Burgundy wine braised ox cheek
with truffled red wine shallot sauce, pepper chutney
oven-roasted leek, cream of Wetterau potatoes
lovage and fried onions
contains sulfites

Saddle of venison glazed with spiced lacquer and baked
venison praline with ethically sourced duck liver
juniper jus, savoy cabbage, beetroot, chestnut purée
and cranberries
contains sulfites, dairy products, gluten

Pre Dessert

Marinated grapes, rosé champagne granité
and sorrel espuma
contains gluten, sulfites

Organic Grand Cru chocolate with hazelnut
as ganache and cream
with tangerine and yoghurt ice cream
contains gluten, nuts, dairy products

Selection of matured raw milk cheese
from Maître Bernard Antony
contains dairy products, nuts, gluten

Petit Four

245,-
without ox cheek
and cheese selection

255,-
without cheese
selection

265,-

Menu with Treasury Wines

Our head sommelière Alexandra Himmel presents you our Treasury Menu from our wine cellar. A special experience of great wines perfectly matched to your menu from the kitchen of Andreas Krolik. Of course, poured with the Coravin system.

2016 Riesling
Ganz Horn Im Sonnenschein GG
Winery Ökonomierat Rebholz
Palatinate, Germany 0,1l 40 €

2012 Château Pape Clément
Péssac-Léognan
Bordeaux, France
0,1l 95 €

1993 Le Haut-Lieu Moelleux
Première Trie, Domaine Huet
Vouvray, Loire, France
0,1l 75 €

2014 Échézeaux Grand Cru
Domaine de la Romanée-Conti
Burgundy, France 0,1l 245 €

1997 Château Cheval Blanc
1^{er} Grand Cru Classé
St. Émilion, Bordeaux, France
0,1l 240 €

1985 Oxydatifs, Vin doux naturel
Winery Mas Amiel
Roussillon, France
0,1l 55 €

805,-
Menu without cheese
with treasury wines each 0.1l

Ethical Vegan Cuisine

Menu

Fingerfood

Vegetable shot with elderflower vinegar and paprika cider foam
contains celery, sulfites

Baked polenta with dried tomato, finger limes and spring leek
contains soy

Mini tartelette with wild garlic pesto
white bean cream, salted lemon chutney
contains nuts, gluten

Amuse Bouche

Fennel vegetable tartar with fennel sauce
fennel-green sorbet, cucumber and dill oil
contains nuts, soy

Autumn vegetable salad

with sea buckthorn-orange dressing
parsley root cream, and horseradish
contains gluten, mustard, soy

Spicy marinated pointed cabbage and pumpkin
prepared in various styles, ginger-carrot broth
and macadamia kaffir lime crunch
contains soy, sulfites, sesame seeds

Mille-feuille of spinach, porcini mushrooms
and celery with roasted vegetable jus, corn cream
and hazelnuts
contains nuts, celery, sulfites

Wetterau potatoes, roasted, as cream and chips with
balsamic shallot sauce, oven-roasted leek
nori seaweed confit and lovage
contains celery, sulfites

Creamy Fregola Sarda pasta
with Treviso di Tardivo, autumn truffle
lamb's lettuce and crispy Jerusalem artichoke
contains sulfites, gluten

Pre Dessert

Marinated grapes, rosé champagne granité
and sorrel espuma
contains gluten, sulfites

Interpretation of organic Renette tarte tatin
with caramel sauce, vanilla cream, pecan crumble
and sorbet of star Renette
contains soy, nuts, gluten

Sicilian lemon mousse and ice cream
with mango, Gianduja ganache
and passion fruit sauce
contains gluten, soy, nuts

Petit Four

245,-
without potatoes
and lemon dessert

255,-
without
lemon dessert

265,-

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