

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

Pink grapefruit, 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 sommelière Valerie Poulter 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 €

1993 Clos de la Roche Grand Cru

Vieilles Vignes

Domaine Ponsot

Burgundy, France 0,1l 115 €

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

Winter 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, black winter truffle
lamb's lettuce and crispy Jerusalem artichoke
contains sulfites, gluten

Pre Dessert

Pink grapefruit, 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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