

Grands Produits

Menu

Fingerfood

Green vegetable shot with orange blossom foam

Beef praline with spiced mayonnaise
contains egg, soy, gluten

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

Amuse Bouche

Tandoori cauliflower, rocket
medlar sauce and bell pepper drops
contains gluten, nuts, soy

Raw marinated Hiramasa Kingfish
with Ossietra Rhön-Caviar, tomato-ginger ponzu
avocado cream with wasabi, radish rolls
honey cherry tomatoes and ice cream of coastal plants
contains fish, soy, dairy products/ lactose sesame seeds

Roasted carabinero with yuzu
and macadamia-rice crunch, crustacean bisque
with mild Thai curry, white asparagus and garden peas
contains sulfites, nuts, shellfish and crustaceans, dairy products/ lactose

Morel raviolo with morel bouillon
green asparagus, corn cream, chickweed
and hazelnut
contains nuts, celery, sulfites

Étouffée pigeon as a roasted breast
with spiced varnish and pigeon praline
cherry balsamic pepper jus, chicory and spiced carrot
contains gluten, sulfites

Saddle of Palatinate lamb with wild garlic crust
and confit lamb neck, piquillo jus, kohlrabi
spring leek, cream of Wetterau chickpeas
crispy onions and wild garlic oil
contains sulfites, dairy products/ lactose, gluten

Pre Dessert

Marinated pink grapefruit, rosé champagne granité
and espuma of Taunus spruce sprouts
contains gluten, sulfites

Organic Grand Cru chocolate
in textures with yoghurt
contains gluten, dairy products, nuts

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

Praline

245,-
without étouffée pigeon
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.

2018 Riesling Ganz Horn GG
Winery Ökonomierat Rebholz
Palatinate, Germany
0,1l 37 €

2021 Meursault
Premier Cru Goutte d`Or
Domaine Lucien Le Moine
Burgundy, France 0,1l 79 €

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

2004 Hommage à Jacques Perrin
Châteauneuf-du-Pape
Château de Beaucastel
Rhône Valley, France 0,1l 67 €

1997 Château Lafite-Rothschild
Pauillac, Bordeaux, France
0,1l 301 €

2017 Ratafia de Champagne
Winery Egly-Ouriet
Champagne, France
0,1l 34 €

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

Ethical Vegan Cuisine

Menu

Fingerfood

Green vegetable shot with orange blossom foam

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

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

Amuse Bouche

Tandoori cauliflower, rocket
medlar sauce and bell pepper drops
contains gluten, nuts, soy

Salad of white asparagus, radishes
and honey cherry tomatoes with juice
from the herbs of the Frankfurter green sauce
chips of Wetterau potatoes, cress and frisée tips
contains gluten, soy

Stuffed turnip slices
with spiced carrot cream, yuzu carrot stock
fermented yuzu and sesame-ricecrunch
contains soy, sulfites, sesame seeds

Morel raviolo with morel bouillon
green asparagus, corn cream, chickweed
and hazelnut
contains nuts, celery, sulfites

Baked chickpea praline on eggplant confit
nori seaweed with piquillo-shiso jus
oven-roasted leek and bell pepper chutney
contains soy, sulfites

Glazed artichokes and young peas
with truffle sauce, kohlrabi, trevisano
and limequat
contains sulfites, gluten

Pre Dessert

Marinated pink grapefruit, rosé champagne granité
and espuma of Taunus spruce sprouts
contains gluten, sulfites

Rhubarb, vanilla cream with tonka bean
salted pistachio crumble
and spiced marigold ice cream
contains soy, nuts, gluten

Caramelized pineapple and mango
with chocolate ganache, coconut water with lime
sorbet of exotic fruits and coconut crumble
contains gluten, soy, nuts

Praline

245,-
without chickpea praline
and pineapple dessert

255,-
without pineapple
dessert

265,-

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