

Grands Produits

Starter

Breton Lobster served in two ways, Rhön-Caviar, crustacean marinade with orange oil
crustacean-sea urchin ice cream and oyster leaves
contains fish, shellfish/crustaceans, soy, dairy products/lactose

2020 Riesling Kastanienbusch Großes Gewächs, Winery Ökonomierat Rebholz, Palatinate, Germany

0,1l 34,-

Entrée

Jaspée de Vendée pumpkin from Hof Wanka and noble mushroom raviolo in mushroom bouillon
miso king oyster mushroom, pumpkin seed crunch and pumpkin seed oil
contains gluten, soy, sulfites

2022 Bourgogne Chardonnay, Domaine Cachat-Ocquidant, Burgundy, France

0,1l 24,-

Fish Dish

Line-caught Icelandic cod au gratin with shallot butter and fresh horseradish
Champagne Beurre Blanc, leaf spinach with lime, beetroot and potato brandade
contains fish, dairy products/lactose, sulfites

2022 Weißburgunder Bürgstädter Berg Erste Lage, Winery Rudolf Fürst, Franconia, Germany

0,1l 25,-

Main Course – Short rib

Glazed Wagyu beef short rib, piquillo sauce, Wetterau chickpeas
with bell pepper-tomato chutney, spring onion and fried onion-crunch with sesame
contains gluten, sulfites, sesame

2001 Charmes-Chambertin Grand Cru, Domaine Claude Dugat, Burgundy, France

0,1l 57,-

Main Course – Hessian saddle of deer

Roasted saddle of deer from Hessian hunt with rapeseed-acorn crust and deer ballotine on porcini mushroom
juniper sauce with pepper, marinated red cabbage, chestnut and lingonberries
contains gluten, sulfites, dairy products/lactose, cellery

2022 Le Serre Nuove Dell`Ornellaia, Tenuta Ornellaia, Tuscany, Italy

0,1l 39,-

Pre Dessert

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

Dessert

Marinated figs, almond chantilly, roasted hazelnuts
orange-fig leaf ice cream and marigold sauce
contains gluten, soy, nuts

2022 Riesling Kiedricher Gräfenberg Spätlese, Winery Robert Weil, Rhinegau, Germany

0,1l 30,-

Cheese

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

30 Years Tawny Port, Graham´s Porto, Portugal

5 cl 36,-

3-course menu 200,- with Lafleur wine accompaniment 285,-

(1 x choice of starter/entrée, 1 main course/fish dish, 1 dessert/cheese)

Wines: Cachat-Ocquidant, Ornellaia, Weil

4-course menu 220,- with Lafleur wine accompaniment 315,-

(2 x choice of starter/entrée, 1 main course/fish dish, 1 dessert/cheese)

Wines: Cachat-Ocquidant, Fürst, Ornellaia, Weil

5-course menu 270,- with Lafleur wine accompaniment 395,-

(without short rib and cheese)

6-course menu 280,- with Lafleur wine accompaniment 475,-

(without cheese)

7-course menu 290,- with Lafleur wine accompaniment 525,-

Ethical Vegan Cuisine

Starter

Summer tomato and marinated tomato pieces in tomato-watermelon gazpacho
white tomato foam, capers, green almond and lovage
contains gluten, soy, nuts

2018 Riesling Kastanienbusch Großes Gewächs, Winery Ökonomierat Rebholz, Palatinate, Germany
0,1l 34,-

Entrée – Pumpkin and noble mushroom raviolo

Jaspée de Vendée pumpkin from Hof Wanka and noble mushroom raviolo in mushroom bouillon
miso king oyster mushroom, pumpkin seed crunch and pumpkin seed oil
contains gluten, soy, sulfites

2022 Bourgogne Chardonnay, Domaine Cachat-Ocquidant, Burgundy, France
0,1l 24,-

Entrée – Spiced carrot

Spiced carrot prepared in different ways and yellow beets, carrot stock with yuzu
roasted buckwheat, yuzu gel and argan oil from family Amjahad
contains soy, sulfites

2022 Weißburgunder Bürgstädter Berg Erste Lage, Winery Rudolf Fürst, Franconia, Germany
0,1l 25,-

Main Course – Potato

Baked Wetterau truffle potato, "Béarnaise"-style sauce
truffle jus and spring onion
contains soy, sulfites

2001 Charmes-Chambertin Grand Cru, Domaine Claude Dugat, Burgundy, France
0,1l 57,-

Main Course – Aubergine

Baked aubergine with sesame, piquillo and salted lemon jus
aubergine cream, spiced macadamia and wasabi
contains gluten, sulfites, soy, sesame

2022 Le Serre Nuove Dell'Ornellaia, Tenuta Ornellaia, Tuscany, Italy
0,1l 39,-

Pre Dessert

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

Dessert – Strawberries

Marinated figs, almond chantilly, roasted hazelnuts
orange-fig leaf ice cream and marigold sauce
contains gluten, soy, nuts

2022 Riesling Kiedricher Gräfenberg Spätlese, Winery Robert Weil, Rhinegau, Germany
0,1l 30,-

Dessert – Figs

Spiced mango, organic Grand Cru chocolate, coconut sorbet
and passion fruit sauce
contains gluten, soy, nuts

30 Years Tawny Port, Graham's Porto, Portugal
5 cl 36,-

3-course menu 200,- with Lafleur wine accompaniment 285,-
(1 x choice of starter/entrée, 1 main course, 1 dessert)
Wines: Cachat-Ocquidant, Ornellaia, Weil

4-course menu 220,- with Lafleur wine accompaniment 315,-
(2 x choice of starter/entrée, 1 main course, 1 dessert)
Wines: Cachat-Ocquidant, Fürst, Ornellaia, Weil

5-course menu 255,- with Lafleur wine accompaniment 380,-
(without potato and figs)

6-course menu 265,- with Lafleur wine accompaniment 460,-
(without figs)

7-course menu 275,- with Lafleur wine accompaniment 510,-

