

## Grands Produits

### Menu

#### **Fingerfood**

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

Baked veal praline with spiced mayonnaise

contains egg, soy, gluten

Mildly smoked mountain trout, trout caviar

fresh horseradish and pickled shallot

contains fish, gluten, soy

#### **Amuse Bouche**

Char tartar with fennel and orange sauce

fennel-green sorbet, cucumber, dill oil

contains fish, nuts, soy

Raw marinated Black Cod, red curry marinade

iced liver cream with Rhön-Caviar

sesame crunch and avocado

contains fish, soy, sesame seeds

Roasted Norway lobster with macadamia

crustacean bisque with kaffir lime, yuzu chutney

and cauliflower served in two ways

contains soy, sulfites, nuts, dairy products

Morel raviolo in morel broth

artichokes, beans

and lovage

contains nuts, sulfites

Glazed and baked sweetbreads

with shallot jus, kohlrabi, carrot tartar

chanterelles and medlar

contains sulfites, dairy products

Roasted tranche and baked praline from the Allgäu

pasture beef, truffle sauce, red onion jam, summer

beetroot with unstuffed goose liver and corn cream

contains sulfites, dairy products, gluten

#### **Pre Dessert**

Plum ragout, rose champagne granité

and sorrel espuma

contains gluten, sulfites

Marinated strawberries, Edelweiß chocolate

basil orange-blossom sorbet

and Breton shortpastry

contains gluten, nuts, dairy products

Selection of matured raw milk cheese

from Maître Bernard Antony

contains dairy products, nuts, gluten

#### **Petit Four**

245,-

without sweetbreads  
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.*

**2020** Riesling Monte Vacano

Winery Robert Weil

Rhinegau, Germany

0,1l 55 €

**2000** Hermitage

Domaine Jean-Louis Chave

Rhône, France

0,1l 105 €

**1993** Le Haut-Lieu Moelleux

Première Trie, Domaine Huet

Vouvray Loire, France

0,1l 70 €

**2013** Richebourg Grand Cru

Domaine de la Romanée-Conti

Burgundy, France

0,1l 270 €

**2003** Château Lafleur

Pomerol

Bordeaux, France

0,1l 145 €

**2018** Wiltinger Braune Kupp Riesling

Spätlese, Winery Egon Müller

Moselle, Germany

0,1l 40 €

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, limequat and spring leek  
contains soy

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

#### **Amuse Bouche**

Eggplant tartar with fennel and orange sauce  
fennel-green sorbet, cucumber, dill oil  
contains nuts, soy

Marinated summer tomatoes, avocado  
tomato-watermelon sorbet and thickened juice  
from the herbs of the Frankfurt green sauce  
contains gluten, mustard, soy

Carrots and yellow beetroot  
with ginger-carrot broth, marigold-carrot-green cream  
macadamia sesame crunch  
contains soy, sulfites, sesame seeds

Morel raviolo in morel broth  
artichokes, beans  
and lovage  
contains nuts, sulfites

Braised eggplant  
with piquillo shiso jus  
Piedmontese hazelnut and zucchini  
contains celery, sulfites

Pointed cabbage served in two ways  
truffle sauce, corn, summer beetroot  
corn cream and sourdough bread crunch  
contains sulfites, soy

#### **Pre Dessert**

Plum ragout, rose champagne granité  
and sorrel espuma  
contains gluten, sulfites

Vanilla cream with pistachio  
raspberries, "yoghurt sorbet"  
and salted pistachio crumble  
contains nuts, gluten, soy

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

#### **Petit Four**

245,-  
without eggplant  
and lemon dessert

255,-  
without  
lemon dessert

265,-

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