



SOMMELIER SERGE SCHWENTZEL
RECOMMENDS:

As an apéritif:

2010 Brut Reserve Millèsime
Yannick PrévotEAU
Champagne

0,1l 29,00

WINE PAIRINGS	
(one glass 0,1l per course)	
7-course wine pairing	130
6-course wine pairing	120
5-course wine pairing	105

2019
Green Sylvaner
Winery Helde
Baden, Germany

2021
Sancerre
Les Marnes Renaissance
Loire, France

2022
Chablis 1er Cru Beauroy
Alain Geoffroy
Burgundy, France

2021
Majuelo Del Chiviritero
Cantalapiedra Viticultores
La Seca, Spain

2015
Phélan Ségur
Saint-Estèphe
Bordeaux, France

2022
Pinot Noir
Jean Marc Boillot
Burgundy, France

2021
Saint Patrick Beerenauslese
Winery Karl H. Johner
Baden, Germany



CHEF RALPH KNEBEL
RECOMMENDS:

Starter

PEA 44
Birnbaum’s char and its caviar, variety of peas
or

LANGOUSTINE “ROYALE” 48
Rhubarb-Wonton, fennel ², almond foam

1st intermediate course

BRILL 51 | 69
Kohlrabi essence, wild garlic oil,
Limousin apple vinegar ravioli
or

SEABASS 51 | 69
Balsamic cipolline, leek cannelloni and crystals

FERMENT² 26
Herb kombucha, Amorella cherry, nori leaf

Main course

POLLO FINO 55
Morel stew, red wine pappardelle, broad bean
or

VEAL 64
Filet, heart, orange-asparagus, beetroot risotto

CHEESE FROM AFFINEUR WALTMANN 32
Plum mustard and compote, walnut brittle

Dessert

PINEAPPLE 37,5
Soufflé, banana-caramel sauce, rum ice cream
or

RHUBARB 37,5
Champagne praline, roaster and gel

7-Gang-Menü – 1. intermediate course, main course & dessert of choice	219
6-Gang-Menü – starter, 1. intermediate course, main course & dessert of choice	199
5-Gang-Menü – starter, 1. intermediate course, main course & dessert of choice, cheese course not included	189

GREEN EGG

Entrecôte, Haricot Coco, chorizo,
parsley cream gnocchi

Served for 2 persons:

69

per person