



SOMMELIER  
SERGE SCHWENTZEL  
RECOMMENDS:

As apéritif:

Cuveé Special  
Bollinger  
Champagne

0,1l 29,00

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WINE PAIRINGS  
(one glass 0,1l per course)

7-course wine pairing	120
6-course wine pairing	110
5-course wine pairing	98

2023

Sauvignon Blanc "Petit Bourgeois"  
Henri Bourgeois  
Loire, France

2018

Auxerrois Haßapfel  
Winery Heitlinger  
Baden, Germany

2022

Riesling Fass 22  
Winery Friedrich Becker  
Pfalz, Germany

2022

Mercurey "Les Vignes de Maillonge"  
« Premier Cru »  
Michel Juillot  
Burgundy, France

2016

Popa T N  
Quinta do Popa  
Douro, Portugal

2018

Pinot Noir L.L.L.  
Winery Landmann  
Baden, Germany

2019

Château Romieu  
Sauternes  
Bordeaux, France



## CHEF RALPH KNEBEL RECOMMENDS:

SCALLOP & SHISO ICE CREAM 48  
Carrot: pickled, gel, raw,  
puffed quinoa

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1. intermediate course

SQUAB & PISTACCHIO SOUP 39  
Artichoke: grilled, ravioli, raw,  
fig creme

or

TUNA & TAMARIND 46  
Black radish, sesam, Asian-style emulsion

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2. intermediate course

EUROPEAN PERCH & BLACK TRUMPET 51 | 69  
Parsley: risotto, raw, oil

or

TURBOT & JUDITH'S LARDO 51 | 69  
Haricot Coco bean ragout, "Gölles" apple vinegar

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Main course

PHEASANT & SAKURA LEAF 64  
Dumpling, black salsify, sour cherry

or

VENISON & SPRUCE NEEDLE HONEY 69  
Whey finger dumplings, kohlrabi, cassis

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CHEESE FROM AFFINEUER WALTMANN 32  
Plum mustard and plum compote, walnut brittle

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Dessert

QUINCE & FRENCH CAKE ICE CREAM 37,5  
Ravioli, pink pepper vinaigrette, herbs salad

oder

PIÑA COLADA 37,5  
Coconut parfait, pineapple ragout and ice cream

7-course meal - 1 intermediate, main course and dessert of choice	219
6-course meal - 1. & 2. intermediate, main course and dessert of choice	199
5-course meal - 2. intermediate, main course and dessert of choice	189

### GUINEAFOWL & VANILLA

- I. Spiked breast, creamy saffron Bomba rice, fennel<sup>3</sup>
- II. Pollo fino, white truffle, Nikiri-Shoyu,  
yuzu, enokitake, edamame

Served for two persons in two courses:

69 per person