

MENÜ/ MENU

ZUM START / AMUSE

Karfiol | Kaffee | Quitte
cauliflower | café | quince

VORSPEISE / STARTERS

Beef Tatar | Buchenpilze | Senfcreme
beef tartar | beech mushrooms | mustard creme

Luftgetrocknetes Lamm | Pinienkerne | Olivenöl | Pecorino
air-dried lamb | pine nuts | olive oil | pecorino

geflämmte Lachsforelle | Rote Beete | Kren | Schwarzbrot
flamed salmon trout | beetroot | horseradish | brown bread

Riesengarnele | geräucherte Paprika | Panko
king prawn | smoked pepper bells | bread crumbs

SUPPE / SOUP

Morchelessenz | Maroni Wan-Tan
morel clear soup | chestnut wan-tan

HAUTGERICHT / MAIN COURSE

Rosa gebratenes Rinderfilet

Erdäpfel Mille Feuille | Flower Kale | Portweinsauce
medium grilled beef filet

potato mille feuille | flower kale | porto wine sauce

ODER / OR

Eismeersaibling

Kerbelknolle | Wilder Romanesco | Orangen-Beurre Blanc
arctic char

chervil | wild romanesco | orange beurre blanc

DESSERT

Spekulatius | Zwetschke | Milkschokolade
speculaas ginger cookies | plum | milk chocolate

125,- €