



Wine Menu

Goat Cheese Praline

Beet Root, Pear, Pumpernickel, Nut

Curry Pumpkin Soup

Scallop, Pumpkin Ginger Chutney, Ghoha Cress

Gilthead Filet

Sepia Taglierini, Bouillabaise Stock, Saffron, Melted Tomato

Lemon Basil Sorbet

“Holsteiner” Ox Cheek ~ Braised

Truffled Mashed Potato, Sautéed Roots, Merlot Jus

Cheese Variation

Fruit Bread, Fig Mustard

Semolina Flummery ~ Caramelized

Blackberry Sorbet, Pumpernickel, Vein Cress

5 Courses without Sorbet and Cheese **69 EUR**

7 Courses Menu **79 EUR**

Corresponding Wines 5 Courses **45 EUR**

Corresponding Wines 7 Courses **52 EUR**

Corresponding wines 0,11 per course (except for sorbet) and water.

Prices are including taxes and service charge.

We are pleased to take your order for our menu until 8:30 pm.