

„echt. gut essen.“
Menu and wine card
15.10. – 19.10.2024

5 / 8 COURSE MENU

AMUSE BOUCHE

PICKLED LAVARET
red beets – roasted walnuts –
sour cream-dillsauce
Wasabi-Granny Smith-Sorbet

STEW
autumn vegetables – smoked meat -
semolina dumplings – clear parsnip soup

RISOTTO
pickled juniper – limes –
flower pollen – shrimp jelly

FRIED LOUP DE MER
Barbouillade de Nice -
Bourride-style sauce

FRENCH DUCK
chinese cabbage – nashi pear -
patato dumplings

COTTON CANDY
mirabelle-sorbet -
stewed elderberry crops-ginger-foam -
puffed quinoa crunch

**ICED
WILD BLUEBERRIES**
pine-wild blueberries-baba yeast dough -
green apple jelly -
beechnut-meringue

PECORINO
olive-tapenade-tart
cantaloup chutney

Surprise menu 5 courses Euro 139
8 course menu Euro 179

WINE PAIRING

2015 Vintage
Veuve Clicquot
Reims France

2023 Ribolla Gialla
L'Adelchi
Azienda Agricola Venica & Venica
Friaul, Italien

2023 Chardonnay
Miss Waikiki
Weingut Pia Strehn
Deutschkreutz, Burgenland, Austria

2018 Furmint „Falu“
Nador Winery
Vaskeresztes, Sopron, Hungary

2020 Soave Classico
Foscarino
Azienda Agricola Inama
San Bonifacio, Veneto, Italy

2014 Cabernet Franc
Azienda Agricola Duemani
Toscana, Italy

2023 Bigaro Rose Mosto
D'uva Parzialmente
Azienda Agricola Elio Perrone
Piemont, Italy

MOËT & CHANDON
Ice Impérial
Champagne Moët & Chandon
Épernay, Champagne, France

Wine pairing Euro 144
Non-alcoholic drink pairing Euro 88