

Menu

Fried scallops with apricots, pine nuts and lettuce	23 €
Poached country egg on risotto with morels and leaf spinach	16 €
Pink roasted lamb nuts on potato cream and two kinds of beans	31 €
Crème Brûlée with raspberries and cream ice cream	12 €

77 €

Appetizers

Burrata with basil, pinine nuts, Tomato carpaccio and leaf salads	15 €
Gratinated goat cheese with beetroot and leaf salad	14 €
Goose liver terrine with apple, pistachio and brioche	22 €
Fried quail breast with morels, Cranberries and lettuce	19 €
Yellow fin tuna tartare with ginger and wasabi	17 €
Baked sweetbreads with sugar snap peas and morels	22 €

Soups

Wild garlic cream soup with croutons	9 €
Fish soup with fine fish, rouille, cheese and croutons	14 €

Fish

Fried yellow fin tuna with sesame, lime, risotto and curry foam	36 €
Breton monkfish with two kinds of asparagus and potato cream	39 €

Main courses

Wild garlic risotto with two types of asparagus, pine nuts and Belper Knolle	23 €
Allgäu beef fillet cooked sous vides, fermented pepper, Romanesco and potato cake	38 €
Braised ox cheeks with mashed potatoes and vegetables	26 €
Saddle of veal with morel cream, German asparagus and herb pancakes	37 €