

Starter

Salad of braised Jerusalem artichokes with scallops,
Hazelnut oil and bergamot gel 18,50 €

Soup

Oxtail essence with duck liver ravioli and Beech Moschroom 9,50 €

Creamy crab cream soup with baked shrimp balls 11,00 €

Vegetarian

Coconut vegetable crepe with colorful lentil curry, leek and radish sprouts 15,00 €

main dishes

Iceland char with pork foot mustard jus, celery potato mousse
and baked capers 27,50 €

Nantaiser duck with sauce Albufeira, Figs, turnips, Chanterelles
and cream polenta 30,00 €

Back and belly of juvenile pig in truffle jus with radish,
Pumpkin and Jerusalem artichoke 29,50 €

dessert

Burnt pumpkin ginger cream with red wine ice, fig compote and almond milk 9,50 €

Menu

Duck liver terrine with black truffles
Port wine jelly and corn salad

Confit halibut in fermented garlic sauce with basmati rice cream,
Daikon cress and crunchy rice

Back of Pomeranian beef in Barolo Pepperjus with Beta Sweet carrots, Flower Sprout
and smoked mark-Cotta

Cutted roquefort cream with apple cider vinegar,
Macadamia nuts, pepper caramel
and grapes

Mascarpone cream with mandarin sorbet
Caramelised spice swirl leaves
and punch sud

5 courses menu 65,00 €
without cheese 55,00 €

Unit prices

Appetizer 19,50 €

Intermediate € 23.00

Main course 34,50 €

Cheese 11,00 €

Dessert 9,50 €

Goose menu

Corn salad with potato dressing

Walnuts and crispy bacon

Crispy fried farmer's goose with baked apple,

glazed chestnuts, red cabbage and

melted potato dumplings

Honey nougat parfait with

Meringue and quince

3 course menu 45,00 €

Unit prices

Appetizer 10,50 €

Main course € 32.50

Dessert 9,50 €

from November 11th

a whole

Crispy fried farmer's goose with baked apple,

glazed chestnuts, red cabbage and

melted potato dumplings

120.00 €