

MENU

Marinated Loup de Mer

white radish, cucumber, wasabi, soja

Lobster soup

Riesling-Beerenauslese, tarragon-royale

Young potato

truffle, watercress, Taleggio

Steamed pike perch

pumpkin, ginger, coriander

Saddle of venison in spice coat

Port wine figs, celery, Velvet Pioppini

Soufflé

tonka bean, muscovado,
spicy orange, quark

Six Courses 148,-

Five courses without potato 132,-

Four courses without pike perch and potato 102,-

Additional raw milk cheese by

Maître Antony and Tölzer Kasladen

23,-

Matching Wines

„Premier Cru“

Six courses	120,-
Five courses	100,-
Four courses	80,-

Matching Wines

„Grand Cru“

Six courses	180,-
Five courses	150,-
Four courses	120,-

SPARKLING WINE

Glass 0,1 l / Bottle 0,75 l

NV Pur Meunier, Christophe Mignon	18,-	/	120,-
NV Grand Rosé, Champagne Gatinois	20,-	/	140,-
2013 Cuvée Katharina Brut Nature, Raumland, Rheinhessen	12,-	/	80,-
NV Traubensecco, non-alcoholic	6,-	/	40,-

WHITE

2016 Riesling „Es ist wie es ist“ Edition Jacob Schäfer-Fröhlich, Nahe	12,-	/	80,-
2017 Grauburgunder Nahesteiner Diel, Nahe	11,-	/	75,-
2016 Muskateller Ratsch Kögl, Styria	8,-	/	55,-
2006 Grüner Veltliner Ried Lamm – served with <i>Coravin</i> Bründlmayer, Kamptal	20,-	/	130,-
2014 Sancerre Blanc Les Herses Pascal Gitton, Loire	9,-	/	60,-
2014 Weissburgunder 4x4 Edition Jacob Dreissigacker, Rheinhessen	10,-	/	65,-
2009 Corton – Charlemagne Grand Cru – served with <i>Coravin</i> Marc Colin, Burgundy	65,-	/	420,-
2011 Riesling Grosses Gewächs Gaisböhl G.C. – served with <i>Coravin</i> Dr. Bürklin-Wolf, Palatinate	27,-	/	170,-

STARTERS, ENTRÉES

Parfait of duck liver

quince, macadamia nut, rooibos tea
29,-

Marinated Loup de Mer

white radish, cucumber,
wasabi, soja
28,-

Salad of beets

Crottin de Chavignol, rapeseed oil
22,-

Veal carpaccio

oyster, kaviar, cornichons, onion
32,-

Gently smoked fjord trout

radish, trout caviar, buttermilk
24,-

Lobster soup

Riesling-Beerenauslese, tarragon-royale
24,-

Young potato

truffle, watercress, Taleggio
26,-

Scallop

passepierre, enoki mushroom, seafood
29,-

ROSÉ

Glass 0,1 l / Bottle 0,75 l

2015 Sancerre Rosé | Les Romains
Pascal Gitton, Loire

7,- / 45,-

RED

2007 Syrah Réserve – served with *Coravin*
Knipser, Palatinate

22,- / 140,-

2012 Cabernet Sauvignon
Omina Romana, Latium

15,- / 95,-

2013 Blaufränkisch | Muschelkalk
Lichtenberger & Gonzalez, Burgenland

10,- / 65,-

2014 Valpolicella Ripasso | Il Sestante
Tommasi, Veneto

8,- / 50,-

2011 Pinot Noir
Terra Vin, Marlborough

14,- / 90,-

1993 Brunello di Montalcino | Sugarille – served with *Coravin*
Gaja Pieve Santa Restituta, Tuscany

32,- / 220,-

2006 Chocapalha Reserva – served with *Coravin*
Quinta de Chocapalha, Estremadura

13,- / 85,-

1990 Cru Bourgeois – served with *Coravin*
Sociando-Mallet, Haut-Médoc

45,- / 300,-

Please ask also for our wine list

MAIN COURSE

Steamed pike perch

pumpkin, ginger, coriander
42,- small 29,-

Braised shoulder of ox

red wine gravy, goose liver, onion, carrot
42,-

Fried filet of turbot

champagne beurre blanc,
gratinated leek, potato
current price

Saddle of venison in spice coat

Port wine figs, celery, Velvet Pioppini
56,- small 42,-

DISHES FOR TWO PEOPLE

Jacobs fish soup

turbot, pike perch, carabinero, mussels
Sauce Rouille and roasted bread
per person 58.-

Crispy young duck

carved at the table, served in two courses

At first we serve you the duck breast "**regional**"
followed by the duck leg "**à la chinoise**"
per person 65.-

DESSERT / CHEESE

Soufflé

tonka bean, muscovado,
spicy orange, quark
18,-

Guanaja chocolate

plum, hazelnut
22,-

Raw milk cheese on the trolley

by Maître Antony and Tölzer Kasladen
23,-

FOR TWO PEOPLE

Caramelized apple pie

crème chantilly
30 minutes to prepare
per person 18,-

DESSERT- & FORTIFIED WINE

	Glass 5 cl
1986 Premier Grand Cru Classé Supérieur – served with <i>Coravin</i> Château D´Yquem, Bordeaux	69,-
1998 Rivesaltes Ambre 17 ans Parcé Frères, Roussillon	20,-
2006 Cabernet Franc Ice Wine Pillitteri, Ontario	29,-
	Glas 0,1 l
2015 Riesling Auslese Elbblick – Edition Jacob Weingut Spindler, Pfalz	15,-
2005 Riesling Auslese Wehlener Sonnenuhr – served with <i>Coravin</i> Weingut Joh. Jos. Prüm, Mosel	50,-