

MENU

Hamachi

fennel pollen, anise, lardo,
quinoa, black olives

Lobster soup

Riesling-Beerenauslese, tarragon-royale

Young potato

truffle, watercress, Taleggio

Steamed pike perch

pumpkin, ginger, early leek

Saddle of venison in spice coat

Port wine figs, celery, Velvet Pioppini

Williams pear

passion fruit, cinnamon bud, vanilla

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 Schlossgut Diel, Nahe	11,-	/	75,-
2016 Muskateller Ratsch Kögl, Styria	8,-	/	55,-
2000 Riesling Vinothek– served with <i>Coravin</i> Nikolaihof, Wachau	50,-	/	340,-
2014 Sancerre Blanc Les Herses Domaine Pascal Gitton, Loire	9,-	/	60,-
2015 Puligny-Montrachet AOC Domaine des Terres de Velle, Burgundy	18,-	/	125,-
1996 Rioja Blanco Viña Tondonia Gran Reserva– served with <i>Coravin</i> López de Heredia, Rioja	38,-	/	220,-
2010 Bordeaux Blanc – served with <i>Coravin</i> Château Smith-Haut-Lafitte, Bordeaux	45,-	/	275,-

STARTERS, ENTRÉES

Parfait of duck liver

apple, hazelnut, brioche

29,-

Hamachi

fennel pollen, anise, lardo,

quinoa, black olives

28,-

Sashimi of Breton gilthead

radish, cucumber, wasabi, soy

28,-

Salad of beets

Crottin de Chavignol, horseradish, rapeseed oil

22,-

Lobster soup

Riesling-Beerenauslese, tarragon-royale

22,-

Young potato

truffle, watercress, Taleggio

23,-

Farmers egg

Iberico ham, macaroni, parmesan

18,-

Scallop

passepierre, enoki mushroom, seafood

29,-

ROSÉ

Glass 0,1 l / Bottle 0,75 l

2015 Sancerre Rosé | Les Romains
Domaine Pascal Gitton, Loire 7,- / 45,-

RED

2013 Volnay Volnay | Ez Blanches
Domaine des Terres de Velle, Burgundy 14,- / 95,-

2010 Cru Bourgeois
Château Clarke, Médoc 14,- / 95,-

2010 Blaufränkisch | Ried Spitzerberg – served with *Coravin*
Muhr van der Niepoort, Carnuntum 16,- / 110,-

2014 Valpolicella Ripasso | Il Sestante
Tommasi, Veneto 8,- / 50,-

2011 Merlot
Omina Romana, Latium 11,- / 75,-

2011 Mourvèdre | Cellar Foot
Lammershoek, Western Cape 14,- / 95,-

2011 Cabernet Sauvignon | Hillside Select – served with *Coravin*
Shafer Vineyards, Napa Valley 70,- / 475,-

2007 Sassicaia – served with *Coravin*
Tenuta San Guido, Tuscany 60,- / 400,-

Please ask also for our wine list

MAIN COURSE

Steamed pike perch
pumpkin, ginger, early leek
42,- small 29,-

"Marensin" guinea fowl
mushrooms, turnip, white onion,
pancetta, ravioli
46,-

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

"regional" and "à la chinoise"
per person 65.-

DESSERT / CHEESE

Williams pear

passion fruit, cinnamon bud, vanilla
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 Exceptionnel – 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,-