

MENU

Hamachi

fennel pollen, anise, lardo,
quinoa, black olives

Lobster soup

Riesling-Beerenauslese, tarragon-royale

Young potato

watercress, Taleggio,
Australian winter truffle

St. Pierre "Grenoble style"

saffron jus, grilled tomato,
anchovies

Fried saddle of venison

Szechuan-pepper, Nashi-pear, shiitake, Dim Sum

Strawberry

goat yogurt, almonds

Six Courses 148,-

Five courses without potato 132,-

Four courses without St. Pierre 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 Grand Réserve, Champagne Gosset	18,-	/	120,-
NV Grand Rosé, Champagne Gosset	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,-
2016 Grauburgunder Erste Lage Ihringer Winklerberg Dr. Heger, Baden	14,-	/	95,-
2016 Muskateller Ratsch Kögl, Styria	9,50	/	65,-
2000 Riesling Vinothek– served with <i>Coravin</i> Nikolaihof, Wachau	50,-	/	340,-
2014 Sancerre Blanc Les Herses Domaine Pascal Gitton, Loire	9,-	/	60,-
2015 Meursault AOC Domaine des Terres de Velle, Burgundy	18,-	/	125,-
2005 Le Montrachet – served with <i>Coravin</i> Lamy Pillot, Burgundy	75,-	/	500,-
2009 Pedra de Guix – served with <i>Coravin</i> Terroir al Limit, Priorat	23,-	/	155,-

STARTERS, ENTRÉES

Hamachi

fennel pollen, anise, lardo,
quinoa, black olives
28,-

Parfait of duck liver

apple, hazelnut, brioche
29,-

Tartelette of colored tomatoes

fresh cheese, olives, red onions
22,-

Salmon trout

wasabi, cucumber, ginger, radish
28,-

Calf's head & carabiniero

capsicum, pine nuts, artichoke
34,-

Lobster soup

Riesling-Beerenauslese, tarragon-royale
22,-

Young potato

watercress, Taleggio,
Australian winter truffle
19,-

Scallop

passepierre, enoki mushroom,
spring onions, seafood
29,-

ROSÉ

Glass 0,1 l / Bottle 0,75 l

2015 Sancerre Rosé | Les Romains
Domaine Pascal Gitton, Loire

7,- / 45,-

RED

2005 Clos de Baquey – served with *Coravin*
Elian Da Ros, Côtes du Marmandais

15,- / 100,-

2015 Beaujolais | Côte de Brouilly
France Gonzalvez, Beaujolais

9,50 / 65,-

2015 Monthélie Premier Cru | Les Duresses
Domaine des Terres de Velle, Burgundy

14,- / 95,-

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

29,- / 195,-

2003 Masseto – served with *Coravin*
Tenuta dell'Ornelaia, Tuscany

145,- / 1.000,-

1994 Rioja Gran Reserva | Prado Enea – served with *Coravin*
Bodega Muga, Rioja

55,- / 395,-

2012 Merlot
Northstar, Columbia Valley

17,- / 120,-

2004 Mataro | The Pict – served with *Coravin*
Torbreck Wines, Barossa Valley

36,- / 250,-

Please ask also for our wine list

MAIN COURSE

St. Pierre "Grenoble style"

saffron jus, grilled tomato,
anchovies, fregola sarda
42,- small 29,-

Filet of Husumer pasture-fed ox

bone marrow crust, olives, young garlic, gnocchi
45,-

Fried filet of turbot

champagne beurre blanc,
gratinated leek, potato
current price

Fried saddle of venison

Szechuan-pepper, Nashi-pear, shiitake, Dim Sum
56,- small 42,-

DISHES FOR TWO PEOPLE

Jacobs fish soup

turbot, St. Pierre carabinero, mussels
Sauce Rouille and roasted bread
per person 58.-

Crispy young duck

carved at the table, served in two courses

"regional" and "a la chinoise"

per person 65.-

DESSERT / CHEESE

Strawberry

goat yogurt, almonds
18,-

Manjari chocolate

cherry, elderflower
18,-

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 17.-

DESSERT- & FORTIFIED WINE

	Glass 5 cl
1986 Premier Grand Cru Classé Exceptionnel – served with <i>Coravin</i> Château D'Yquem, Bordeaux	69,-
1968 Rivesaltes Ambre 47 ans Parcé Frères, Roussillon	28,-
2007 Reserve Ice Wine Sticky Beak Pillitteri, Ontario	32,-
	Glass 0,1 l
2015 Riesling Auslese Elbblick – Edition Jacob Weingut Spindler, Palatinate	15,-