

"SPASSBRINGER"

YELLOW FIN MACKEREL	raw marinated, with crab, cauliflower and crab stock	23
SHABU SHABU	stock, with oxtail, tataki of beef and enoki mushrooms	23
BARBARIE DUCK	smoked breast and mousse, with white beet and stock of fermented beetroot	22

"WASSERSTOFF"

BRILL AND CALAMAR	fried, with mashed fennel and fennel salad, Escabeche and Paella stock	24
PIKEPERCH	fried and raw marinated, with fermented white cabbage, aspic and Riesling-mustard sauce	24
CHAR SERVED IN 2 COURSES	raw marinated, with fermented leek, char caviar and smoked fish stock prepared in parchment, with flamed leek, leek ash and horseradish Beurre Blanc	26

"SÜSSKRAM"

SNOWBALL	brownie with chocolate ganache, spicy snow and blood orange	16
MILK AND HONEY	soured milk cream, with milk ice cream, quince, black nuts and honey whey	15

"GEMÜSEGARTEN"

POTATO FIELD	Ramona potato prepared in salt, with onion cream, chives and garlic butter	18
BLACK SALSIFY	glazed and mashed, with black truffle, mushrooms and truffle stock	21

"LANDPARTIE"

DUROC PORK BELLY	36 hours cooked, with mashed potatoes, fried mushrooms and mushroom stock	21
GERMAN HEIFER	dry aged Roastbeef, with filled champignons, marrow and grilled vegetable cream	27
ÉTOUFFÉE PIGEON	roasted with mashed rockets, pigeon liver, king oyster mushrooms and olive jus	26

"KÄSE"

SELECTION OF CHEESE FROM AFFINEUR WALTMANN	with grain bread and fig-portwine jelly	17
VACHERIN MONT D'OR	lukewarm, with violet potatoes, pear and lamb's lettuce stock	17

If you have any further questions about additives or allergens please ask our service team