

TASTING MENÜ WINTER 2023

BALFEGO TUNA

RADISH, PISTACHIO,
PERIGORD TRUFFLE VINAIGRETTE

FAKE »SCALOP« FROM THE MÜNSTERLAND À LA PLANCHA

TWO KINDS OF PUMPKIN,
MACADAMIA, PUMPKIN SEED OIL

PRUNIER KAVIAR QIANDAO PREMIUM

SHRIMP FROM NEUE MEERE,
TURNIP SAFFRON CREAM,
ALMOND

SAUERLAND CHAR

LENTILS, MUSHROOMS,
HERBS,
WHEY-RAPE VINAIGRETTE

PIKEPERCH FROM THE IJSSELMEER

LEMON POINTED CABBAGE,
SAUERKRAUT,
LEEK VINAIGRETTE

KÖNIGSBERGER MEATBALLS

VEAL, BEETROOT,
CAPERS

MILK RICE

CHERRY, ORANGE,
LEMON BALM,
CINNAMON BLOSSOM

7-COURSE MENU	PRICE IN €	163
	PER PERSON	
6-COURSE MENU		147
(WITHOUT FAKE SCALOP)		
5-COURSE MENU		131
(WITHOUT FAKE SCALOP & CAVIAR)		