

TASTING MENU

SAUERLAND CHAR

RED RADISH, RADISH, CAVIAR

3

MUSHROOM LIVER FFF

MUSHROOMS, PINEAPPLE, TARRAGON



PRUNIER KAVIAR QIANDAO PREMIUM

EGG GARNISH, LEEK, SMOKED EEL

2,3,5

BALFEGO TUNA

BEETROOT, HORSERADISH, CHIVES

3

PIKEPERCH FROM THE IJSSELMEER

GREEN PEPPERS, SAUERKRAUT, GOULASH JUICE

3

GENTLY STEWED BEEF SHOULDER

ROMAINE LETTUCE HEART, BABY CORN, ROSCOFF ONIONS

8

BERGIAN RICE PUDDING

CHERRY, LEMON BALM, CINNAMON BLOSSOM



7-COURSE MENU

PRICE IN € PRO PERSON 165

6-COURSE MENU (WITHOUT MUSHROOM LIVER)

149

5-COURSE MENU (WITHOUT MUSHROOM LIVER & KAVIAR)

133

TASTING MENU VEGETARIAN

RADISH »EISZAPFEN«

CEREALS, RADICCHIO, HONEY VINAIGRETTE



MUSHROOM LIVER FFF

MUSHROOMS, PINEAPPLE, TARRAGON



EGG GARNISH

MOUNTAIN LENTILS, PERIGORD TRUFFLE, LEEK VINAIGRETTE



2,5

SCALLOP FFF STYLE

GARDEN CUCUMBER, MOAI CAVIAR, RICE



AUBERGINE

GREEN PEPPER, GOULASH JUICE



1

BERGIAN POTATO PANCAKES

BLACK PUDDING, PEAR



2

BERGIAN RICE PUDDING

CHERRY, LEMON BALM, CINNAMON BLOSSOM



7-COURSE MENU

PRICE IN € PRO PERSON 165

6-COURSE MENU (WITHOUT MUSHROOM LIVER)

149

5-COURSE MENU (WITHOUT MUSHROOM LIVER & EGG GARNISH)

133

SHORT-TERM CHANGES IN MENU ARE POSSIBLE .

ALL PRICES ARE IN EURO AND ARE SUBJECT TO VALUE ADDED TAX. IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS, PLEASE CONTACT OUR SERVICE TEAM.

ALLERGENICS|1:NUTS|2:EGGS|3:FISH|4:MUSTARD|5:SOY|6:PEANUTS|7:CRUSTACEANS|8:DAIRY PRODUCTS|9:CELERY|10:SESAME|11:MOLLUSCS|12: GLUTEN :VEGETARIAN :VEGAN