

À la carte-Menu

Char

Asparagus | San Marzano | Rapeseed oil



Langoustine

Pea | Spring herbs | N25 Caviar



Red mullet

Mussel | Romana | Wild garlic



Quail

Morel | Piedmont hazelnut | Sherry



Lamb

Onion | Salt marsh herbs | Dim sum



Wild strawberry

Raspberry | Champagne | Vanilla

oder

Cheese from Affineur Waltmann

Orange mustard | liquorice bread

As a 4-Course Menu

94,00 €

As a 6-Course Menu

124,00 €

Please indicate any intolerances, allergies and vegetarian requests when making your reservation.
Otherwise we may not be able to cater for all exceptions.