

# *À la carte-Menu*

## Balfego Tuna

Rhubarb | Myoga | Brazil nut



## Plaice

Joselito | Trout caviar | Chablis



## Black Cod

May turnip | Chanterelles | Nasturtium



## Veal cheek

Spinach | Potato | Egg



## Iberico

Asparagus | Teardrop peas | Mousseline sauce



## Strawberry

Cheesecake | Elderflower | Butter cookie

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.