

OPENING

TOMATOBAGUETTE

SHISO-TEMPURA,
& AVOCADO

ARTICHOKE CUPCAKE
& TRUFFLES

WASABI-CROUTON
& AMALFI-LEMON



7 COURSE DEGUSTATION 285 EUR
5 COURSE DEGUSTATION : 250 EUR
without morrels and Vacherin Mont D'OR

5 COURSE / 7 COURSE IN EUR
NON ALCOHOLIC 90 / 120
WINEPAIRING 135 / 175
PREMIUM WINEPAIRING 250 / 290

DESSERT & PETITS FOURS

BY LARISSA METZ

PASTRY CHEF OF THE YEAR

2025 „DER FEINSCHMECKER“

2024/2025 „FAZ LIEBLINGE DES JAHRES“

KIMCHI-BEET-ROOT CARPACCIO

sour cream : oxalis : garden radish



CATALONIAN CHICORY

grilled cream & thyme : cheese-frenchtoast
beignet of Jerusalem Artichoke



RADICCHIO - CELERIAC RAVIOLO


Champagne-Mimolette-sauce



MORRELS IN VIN JAUNE

black salsify : spinach : nut butter



 CORN BRIOCHE BUN & SALTED BUTTER

GRILLED BUTTERNUT PUMPKING

beechnuts : sesam-kimchi-vinaigrette



 VACHERIN MONT D'OR

Burgundy truffles : potato-blini
sunflower seed pesto



RHUBARB & KOMBUCHA

ewe's milk ice cream ; chicory ;
grapefruit ; pistachio