

OPENING

TROUT-CUPCAKE
SWEET MUSTARD & SOUR CREAM

WAGYU BEEF CECINA
POTATO ROLLS

BEETROOT MACARON
IMPERIAL CAVIAR & BEEF TARTARE

CRAYFISH & CELERY
TOMATO-TANDOORI CRACKER



7 COURSE DEGUSTATION 300 EUR
5 COURSE DEGUSTATION 255 EUR
without farmers egg and petite juliette

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“

GRILLED ROYAL LANGOUSTINE

fermented carrot: salted lemon
Tortellini & shellfish grappa velouté



SPECIAL RECOMMENDATION AS EXTRACOURSE 58€

IMPERIAL CAVIAR & MADELEINE

razor clam carpaccio : buttermilk



NORWEGIAN SCALLOP

-HAND SELECTED-

belgian chicoré : green leek
bouillon of mushrooms & jerusalem artichoke



CONFIT PIKEPERCH


Bay Leaf Beurre Blanc: Veal Tongue
Walbecker Asparagus & Salmon Caviar



FARMERS EGG

cucumber spaghetti & broccoli cream
poultry beurre blanc: passe pierre



 CORN BRIOCHE BUN & SALTED BUTTER

LAMB FROM THE POLTING ESTATE

Parsley-Olive Oil Jus
Yuzu-Kosho Shoulder & Artichoke Salad
Paprika Gremolata

OR

UPGRADE RECOMMENDATION 58€ PER PERSON

HOKKAIDO WAGYU BEEF

grilled leek & bone marrow
shabu-shabu bouillon
portobello mushrooms



PETITE JULIETTE

Olive honey & raspberry
Rosemary and tarragon breadsticks



ICED GIN BASIL SMASH

SPAGHETTI ICE CREAM

-LARISSA METZ-

70-month aged parmesan: strawberry infusion
wild strawberry tartlet & oregano foam