

Christmas menu

Pikeperch | Green sauce | Horseradish

Müritz The pikeperch is roasted on the skin. The Frankfurt green sauce gives the dish a herbal note and horseradish pearls bring the whistle.

Red prawn | Hand-rolled couscous | Amchoor

India Amchoor has been known in Indian cuisine for 6000 years. Green mangoes are dried and ground. We have combined this spice with the red shrimp. Amchoor brings the necessary acidity to this dish.

Capon | Curly Parsley | Truffle

Alsace The classic poultry for this season, in best quality. Breast and leg from capon prepared with a puree of curly parsley, Waldstauden grain risotto and truffle.

Deer | Celery | Mole

Palatinate We get the deer from my old hunter. This combination is based on the Mexican cuisine. Mole is a hearty spice mixture. We have somewhat softened this strong, complex, sour, chocolaty sauce so that it does not surpass the deer. The celery harmonises with both components.

Goose liver | White chocolate | Seaweed

France A dessert with goose liver, why not? In this dessert we have combined the white chocolate with different algae. The taste experience is definitely new!

Fig | Chocolate | Hazelnut

Heaven of pleasure An illusion of fig combined with milk chocolate from Original Beans and Piedmont hazelnuts.

Christmas menu in 6 courses 159 €

Christmas menu in 4 courses
without prawn and goose liver 129 €

