

The Journey

„First Step“

HUCHEN

Basil | Smoked Almonds
48

BRETON CRAWFISH

Fennel / Orange
56

SADDLE OF VENISON

Chanterelles / Japanese Medlar
68

ROYAL BERRICHON

St. John's Nuts
30

or

WILD STRAWBERRY

Elderflower | Goat Curd Cheese
30

„Last Step“

4-Course-Menu 179
with Wine Pairing 265

Walk through the garden

„First Step“

SPRING CARROT

Salted Lemon / Raisin
45

SCHROBENHAUSEN ASPARAGUS

Hazelnut / Egg yolk
48

CHANTERELLES

Watercress / Cauliflower
55

ROYAL BERRICHON

St. John's Nuts
30

Or

RHUBARBE

2024er Schloss Ortenberg Pinot Blanc Ice / Yogurt
30

„Last Step“

4-Gang-Menu 165
with Wine Pairing 244

Also to try

Design your Menu yourself
To add or replace to our Menus

SWEET BREAD

Perigord Truffle / Calfs Head / Spring Onion / Trophea
38

FENNEL

Bavarian Rice / Ziegentopfen
48

LAMB

Bean / Brioche
58

CHEESE SELECTION

From the Tegernseer Dairy &
the Sundgauer Käs Kaller „Maitre Antony“
From 25

Wines & Recommendations

Our wine pairings bring together expressive wines from renowned and emerging regions around the world.

With a keen sense for aromas, origin, and vintages, each course is accompanied by a harmonious and distinctive match.

We are also delighted to recommend exceptional wines and rare discoveries from our carefully curated wine list, thoughtfully selected to suit your personal taste.