

Amuse Bouche

hessian shrimp

caviar / fennel

ramen

pig mask / sepia

sea bass

salsify / brussels sprouts

ackersegen

horseradish / miso

bio egg

lovage / duck

pumpkin

cardamom / gari

short rib

quince / red cabbage

franzbrötchen

vanilla / pink pearl

black walnut

soja / williams pear

Petit Fours

9 Courses 195.-

6 Courses 160.- shrimp / sea bass / bio egg / pumpkin / short rib / black walnut

Wine pairing: 9 Courses + 105.- / 9 Glasses; 6 Courses + 75.- / 6 Glasses

+ 15.- Cheese - Raclette / brioche / black garlic

+ 9,- tequila-plum

