

amuse bouche

fennel

tangerine / dill

ramen

shiitake / kombu

urcarrot

salsify / brussels sprouts

ackersegen

horseradish / miso

bio egg

lovage / kohlrabi

pumpkin

cardamom / gari

red cabbage

quince / uerige

franzbrötchen

vanilla / pink pearl

black walnut

soja / williams pear

petit fours

9 course 170.-

6 course 150.- fennel / carrot / bio egg / pumpkin / red cabbage / black walnut

winepairing: 9 course + 105.- / 9 glasses; 6 course + 75.- / 6 glasses

+ 15.- cheese - raclette / brioche / black garlic

+ 9,- tequilaplum