



SOMMELIER SERGE SCHWENTZEL
RECOMMENDS:

As an apéritif:

Alter Ego Collection Brut
Yannick PrévotEAU
Champagne

0,1l 29,00

WINE PAIRINGS	
(one glass 0,1l per course)	
7-course wine pairing	130
6-course wine pairing	120
5-course wine pairing	105

2018

Gewurztraminer
Domaine Gustave Lorentz
Alsace, France

2022

Riesling Fass 22
Winery Friedrich Becker
Pfalz, Germany

2022

Pinot gris 1 G
Winery Stigler
Baden, Germany

2022

Chablis 1er Cru Beauroy
Alain Geoffroy
Burgundy, France

2018

Château de Targé
Saumur Champigny
Loire, France

2016

Le Clos Centeilles
Minervois
Languedoc, France

2021

Saint Patrick Beerenauslese
Winery Karl H. Johner
Baden, Germany



RALPH KNEBEL
RECOMMENDS:

Starter

ROE DEER & FOIE GRAS 48
Cured saddle and ice cream, rhubarb chutney, baby radish
or

BIRNBAUM’S STURGEON & JUNIPER 44
Served warm, pulled, espuma, cucumber pappardelle

1st intermediate course

RAY & RAZOR CLAM 49 | 66
Mousseline, peas, dried calendula oil
or

RED MULLET & YOUNG GRAINS 49 | 66
Basil couscous, sumac yogurt, lime confit

GREEN GAZPACHO 26
Grape, almond, green bell pepper

Main course

OUTSIDE SKIRT STEAK & CHANTERELLES 69
Grilled on the Green Egg, potato pizza,
pickled apple, lovage
or

BORGEAUD’S PRESSED DUCK & VERVAIN 69
Soy glaze, pearl onion, coconut, vervain tea

CHEESE FROM AFFINEUR WALTMANN 32
Plum mustard and compote, walnut brittle

Dessert

STRAWBERRY & ELDERFLOWER 37,5
Strawberry soup, gel and sorbet,
elderflower cream and tempura
or

MEDLAR & PISTACHIO 37,5
Puff pastry, cream, raspberry ice cream

7-Gang-Menü – 1. intermediate course, main course & dessert of choice	219
6-Gang-Menü – starter, 1. intermediate course, main course & dessert of choice	199
5-Gang-Menü – starter, 1. intermediate course, main course & dessert of choice, cheese course not included	189

WHOLE MONKFISH
Haricot Coco, chorizo,
parsley cream gnocchi

Served for 2 persons:

69
per person