



SERGE SCHWENTZEL
RECOMMENDS:

As an apéritif:

La Perle des Treilles 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

2023

Pinot blanc
Winery Stigler
Baden, Germany

2021

Chardonnay
Winery Martin Waßmer
Baden, Germany

2023

Marc Brédif Vouvray Classic
Maison Brédif
Loire, Frence

2018

Riesling Cuvée Particulière
Gustave Lorentz
Alsace, France

2016

Amarone della Valpolicella
Falezze
Veneto, Italy

2018

Maury
Domaine des Enfants
Roussillon, France

2021

Saint Patrick Beerenauslese
Winery Karl H. Johner
Baden, Germany



RALPH KNEBEL
RECOMMENDS:

Starter

KAGOSHIMA WAGYU A5 & CAVIAR 54
Citrus aromas, porcini mushrooms, black garlic

1st intermediate course

GAMBERO ROSSO & JALAPEÑO 56
“The good old Marmande”, tomato marmalade, espuma

or

LOUP DE MER & HARICOT COCO 49 | 66
Ceviche, dill oil, smoked eel

2nd intermediate course

GURNARD & SAFFRON 41 | 55
Risotto, fennel, dale jus “Oriental style”

Main course

MOUFLON ³ & BELL PEPPER 69
Grilled loin, poached leg, shoulder ravioli

or

VEAL ² & CHANTERELLES 69
Poached fillet, smoked sweetbread, spinach

HARD CHEESE SELECTION 26
- BY AFFINEUR WALTMANN -
Plum cream, plum povese, plum chutney

Dessert

POPPY & FIG 37,5
Poppy seed soufflé, cassis fig and cassis ice cream

or

ALMOND & VINEYARD PEACH 37,5
Almond parfait, ganache, poached peach and sorbet

7-course-menu – main course and dessert of choice	219
6-course-menu – 1 st intermediate course, main course and dessert of choice; starter, 2 nd intermediate and cheese courses included	199
5-course-menu – 1 st intermediate course, main course and dessert of choice; starter and cheese course included	189

SALT-BAKED SEA BASS

I. Warm salad of chanterelles and leek,
apple cider vinegar gel

II. Haricot Coco, beans and chorizo, “Anna” potato fries

Served in two courses for two guests

76
per person