



SERGE SCHWENTZEL
RECOMMENDS:

As an apéritif:

2015
Laurent Perrier
Vintage
Champagne

0,1l 32,00

WINE PAIRINGS	
(one glass 0,1l per course)	
7-course wine pairing	140
6-course wine pairing	130
5-course wine pairing	115

2024
Weißburgunder
Weingut Stigler
Baden, Germany

2021
Saint Joseph “Lyseras”
Domaine Yves Cuilleron
Rhône, France

2015
Pinot Gris “Spiegelberg”
Weingut Heitlinger
Baden, Germany

2012
Riesling “Husarenkappe”
Burg Ravensburg
Baden, Germany

2018
Gevrey-Chambertin „Vieilles Vignes”
Domaine Gérard Seguin
Burgundy, France

Sommelier Tasting

2018
Maury
Languedoc, France



RALPH KNEBEL
RECOMMENDS:

Starter

JOHN DORY & MANDARIN 42
Sashimi, anise aromas, pistachio rusk

1st intermediate course

SCALLOP & CAVIAR 54
Red beet salsa, pumpernickel espuma, whey
or

TUNA & CARAMBOLA 49
Curry couscous, almond-coconut cracker

2nd intermediate course

FOIE GRAS & BLACK TRUMPET MUSHROOM 48
"Green Egg", baked apple cream, brioche

Main course

VENISON³ & BRUSSELS SPROUTS 69
Braised shank, loin, lingonberry-pepper ravioli
or

GUINEA FOWL³ & WINTER TRUFFLE 66
Larded breast, bread soup, sot-l'y-laisse tempura

SELECTION OF RAW-MILK CHEESES 37,5
- BY AFFINEUR WALTMANN -
Quince compote, quince gel, chestnut biscuit

Dessert

LINZER TORTE 37,5
Crumble, lingonberry², cinnamon cream,
Beni Wild Harvest sorbet
or

SLEIGH RIDE 37,5
Vanilla-kipferl parfait, apple, nougat stick

7-course-menu - main course & dessert of choice	219
6-couse-menu - 1 st intermediate, main course and dessert of choice; Starter, 2 nd intermediate course and cheese course included	199
5-couse-menu - 1 st intermediate, main course and dessert of choice; Starter, 2 nd intermediate course included, cheese excluded	189
5-couse-menu - 1 st intermediate, main course and dessert of choice; Starter and cheese included, 2 nd intermediate course excluded	175

ALBA TRUFFLE
18 per gram of truffle

Potato Millefeuille, spinach, parmesan
36

Fine linguine
24