



SERGE SCHWENTZEL
RECOMMENDS:

As an apéritif:

Cuveé Special
Bollinger
Champagne

0,1l 29,00

7-course wine pairing

120

6-course wine pairing

110

5-course wine pairing

98

(one glass of wine per course)

2022

Chenin Blanc „Vouvray“
Marc Bredif
Loire, France

2018

Auxerrois Haßpffel
Weingut Heitlinger
Baden, Germany

Plaisir

Domaine Roger Sabon
Rhône, France

2019

Weißer Burgunder Kaiserberg Herbolzheim
Weingut Fritz Waßmer
Baden, Germany

2020

Maison Rose Meisterstück
Weingut Axel Bauer
Baden, Germany

2012

Les Pagodes de Cos
Château Cos d'Estournel
Saint-Estèphe
Bordeaux, France

2019

Château Romieu
Sauternes
Bordeaux, France



**RALPH KNEBEL
RECOMMENDS:**

MIYAZAKI WAGYU A5 & JALAPEÑO 52
Raw pepper, oil, grilled and espuma from jalapeño

1st intermediate course

CARABINERO PRAWN & INDIAN CURRY LEAF 52
Potato-cucumber and crème, curry leaf emulsion

2nd intermediate course

IBÉRICO BELLOTA HAM & MELON 44
Fennel confit and oil, iced Bellota clear soup,
melon peel chutney

or

OCTOPUS & TROPEA ONION 39
Fermented long pepper, olive, capers, pine

3rd intermediate course

MORONIDAE BASS & HARICOT COCO 46 / 69
Chorizo, Kenya green beans, broad beans, potato chips

or

PETER'S FISH & COWPEAS 46 / 69
Plum cake, shiitake mushroom wonton

"JUDITH'S SAU" PORK & CHANTERELLES 59
Tomahawk steak and belly, buckwheat, Fregola Sarda

VANILLA & CALAMANSI 37,5
Parfait, sorbet, chocolate caramel, raspberries

or

BELLINI 37,5
Lavender panna cotta, champagne ice cream, peach

7-course menu - 2nd intermediate course and
dessert of choice 219

6-course menu - 1st intermediate course included,
2nd & 3rd intermediate course and dessert of choice 199

5-course menu - 1st intermediate course excluded,
2nd & 3rd intermediate course and dessert of choice 189

MONKFISH ROASTED WHOLE
Lobster bolognese, Capellini pasta, basil oil

Served for 2 persons

69
per person