



## SERGE SCHWENTZEL RECOMMENDS:

### Apéritif:

2015  
Laurent Perrier  
Vintage  
Champagne  
0,1l 32,00

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### WINE PAIRINGS (one glass 0,1l per course)

7-course wine pairing	150
6-course wine pairing	135
5-course wine pairing	125

2024  
Pinot Blanc Reserve  
Gustave Lorentz  
Alsace, France

2021  
Sancerre  
Renaissance Fleuriet Frères  
Loire, France

2024  
Vouvray  
Marc Brédif  
Loire, France

2023  
Chablis 1er Cru Beauroy  
Alain Geoffroy  
Burgundy, France

2022  
Riesling Kreuznacher Kahlenberg  
Weingut Dönnhoff  
Nahe, Germany

2017  
Pôpa TN  
Quinta do Pôpa  
Douro, Portugal

2018  
Spätburgunder Schlossberg 1G  
Weingut Stigler  
Ihringen, Germany

2021  
"Saint Patrick" Beerenauslese  
Weingut Karl H. Johner  
Kaiserstuhl, Germany



## RALPH KNEBEL RECOMMENDS:

### Starter

**BIRNBAUM'S SAIBLING & ASPARAGUS<sup>2</sup>** 38  
Cured, asparagus crème brûlée and pickled, raspberry vinegar gel

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### 1st intermediate course

**BROWN CRAB & CUCUMBER** 38  
Tournedo, elderflower emulsion, cucumber gimlet

or

**RED MULLET & DUCKBILL MUSSEL** 48  
Parsley couscous, artichoke

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### 2nd intermediate course

**TURBOT & JUDITH'S LARDO** 48 | 69  
Pea variation, Sichuan pepper, farfalle

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### 3rd intermediate course

**FORMED MEAT** 36 | 49  
Pollo fino, ceviche of scallop, nori leaf hollandaise

or

**ROE DEER & SPRUCE** 48 | 69  
Blackcurrant crisp, spruce needle honey, kohlrabi

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### Main course

**KUROTAMA BEEF** 90  
SERVED IN TWO COURSES  
I. Cheek, phở bò, udon noodles  
II. Fillet, Roscoff onion, oxheart tomato

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**WALTMANN'S NO. ONE** 37,5  
Cherry, Champagne Sakura Gel, Amarettini Crumble  
*Served with: a glass of Yannick PrevotEAU Rosé champagne*

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### Dessert

**CHEF'S GARDEN** 37,5  
Strawberry, sorbet, passion fruit curd, herb soup

or

**PISTACHIO & MEDLAR** 37,5  
Mille-feuille, cream, compote, raspberry sorbet

7-course menu – 3rd intermediate course and dessert of choice, cheese excluded	219
6-course menu – 1st and 3rd intermediate courses of choice, dessert of choice, cheese selection excluded	199
5-course menu – 1st intermediate course and dessert of choice, 3rd intermediate course and cheese selection excluded	189
5-course menu – dessert of choice, cheese selection included, 1st and 3rd intermediate courses excluded	175

### BRETON LOBSTER

- I. Caesar Salad „my style“
- II. Bisque, ravioli, peas

85 per person