



SERGE SCHWENTZEL RECOMMENDS:

Apéritif:

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

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 & HARICOT COCO 38
Cured, country bread, iced haricot coco bean soup

1st intermediate course

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

or

RED MULLET & DUCKBILL MUSSEL 48
Parsley couscous, artichoke

2nd intermediate course

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

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

Main course

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

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

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