



## 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

2020  
Pinot blanc Reserve  
Winery Heitlinger  
Baden, Germany

2024  
Rosé by Ott  
Domaines Ott  
Provence, France

2023  
Chablis 1er Cru Beauroy  
Alain Geoffroy  
Burgundy, France

2021  
Saulheim Riesling « Kalkstein »  
Winery Thörle  
Rheinhessen, Germany

2022  
Majuelo del Chiviritero  
Cantalapiedra Viticultores  
La Seca, Spanien

2013  
Canon La Gaffelière  
Saint-Émilion Grand Cru  
Bordeaux, France

2018  
Pinot noir 1G « Schlossberg »  
Winery Stiegler  
Baden, Germany

Rosé Brut  
Yannick PrévotEAU  
Champagne, France



**RALPH KNEBEL  
RECOMMENDS:**

*Starter*

**JUDITH'S PORK & OCTOPUS** 38  
Iced ham essence, lardo date, spicy cucumber

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*1st intermediate course*

**LANGOUSTINE & RHUBARB** 54  
Fennel<sup>2</sup>, rhubarb wonton, almond milk

*or*

**SOLE & MUSSEL** 48  
Gratinated with saffron hollandaise, asparagus

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*2nd intermediate course*

**HUCHEN & BROAD BEAN** 42  
Raw marinated with its caviar, potato, green apple gel, dill espuma

*or*

**YELLOWFIN MACKEREL & FONDUE CHINOISE** 42  
Japanese fish broth, sprouted lentils, avocado, sea beans

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*Main course*

**VEAL<sup>2</sup> & MOREL MUSHROOM** 69  
Fillet and sweetbread, open raviolo, variations of peas

*or*

**LAMB & WILD GARLIC** 69  
Saddle in tramezzini crust, kohlrabi, wild garlic oil

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**CHEESE SELECTION BY AFFINEUR WALTMANN** 37,5  
Apricot compote, pistachio caramel

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*Dessert*

**CHAMPAGNE & RHUBARB** 37,5  
Iced champagne praline, rhubarb soup and compote, raspberry crunch

*or*

**GARIGUETTE STRAWBERRY "PAVLOVA STYLE"** 37,5  
Curd soufflé, passion fruit cream & sorbet, meringue, strawberry coulis

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

**MILK-FED LAMB LEG  
ROASTED ON FENNEL HAY**

I. White tomato bomba rice, wild garlic piccata, broad bean

II. Lukewarm salad of olive fusette,  
tomato sugo, wild garlic oil

*For two guests, served in two courses*

68 per person