



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	130
6-course wine pairing	120
5-course wine pairing	105

2023
Sauvignon Blanc “Petit Bourgeois”
Henri Bourgeois
Loire, France

2022
Quinta de Foz de Arouce
Vila Santa
Beiras, Portugal

2019
Riesling Mauerberg
Schloss Neuweier
Baden, Germany

2022
Bourgogne
Domaine Eric Forest
Burgundy, France

2020
Château Maucamps
Cru Bourgeois Haut-Médoc
Bordeaux, France

2019
Le Campagne
Clos centeilles
Languedoc, France

2020
Château Roumieu
Domaine des Enfants
Roussillon, France



RALPH KNEBEL
RECOMMENDS:

Starter

KING CRAB & PAPAYA 54
Papaya gazpacho, papaya pepper and chutney,
pickled palm hearts

1st intermediate course

GILLARDEAU OYSTER N°1 & PLUM MISO 32
Spring onion salad and roll, burnt leek emulsion

2nd intermediate course

GILT-HEAD BREAM “VINTNER’S STYLE” 44 | 56
Riesling cabbage, potato espuma, “false bacon”

or

SOLE & BORLOTTI BEANS 49 | 69
Bean stew, heirloom carrots

Main course

BORGEAUD DUCK & EUROPEAN WILD PEAR 66
Braised pear and gel, hazelnut savarin, savoy cabbage

or

“BÜFFEL BILL” BUFFALO FILET & PUMPKIN 69
Green Egg, soy glaze, spiced pumpkin gnocchi, cabbage & cream

**SELECTION OF RAW-MILK CHEESES
BY AFFINEUR WALTMANN** 37,5
Quince compote, quince gel, walnut rusk

Dessert

FRAGOLINO GRAPE & TAHITI VANILLA 37,5
Soup, soufflé, Edelweiss chocolate ice cream

or

MALAKOFF 37,5
Almond parfait, biscuit, buttercream, apple

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

BEEF FILET “ROSSINI”
Foie gras, winter truffle, Pommes dauphine
85

ALBA TRUFFLE
Potato ravioli, Onsen-Tamago yolk, Camemberti
29 per gram truffle