



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	155
6-course wine pairing	140
5-course wine pairing	130

2023
Gewürztraminer
Gustave Lorentz
Alsace, France

2025
Vouvray
Marc Brédif
Loire, France

2020
Riesling Kreuznacher Kahlenberg
Weingut Dönnhoff
Nahe, Germany

2022
Quinta de Foz de Arouce
João Portugal Ramos
Beiras, Portugal

2022
Sauvignon Blanc Handwerk
Axel Bauer
Baden, Germany

2020
Pastourelle de Clerc Milon Pauillac
Château Clerc Milon
Bordeaux, France

2020
Banyuls Léon Parcé
Domaine de la Rectorie
Roussillon, France

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



RALPH KNEBEL
RECOMMENDS:

Starter

GOOSE LIVER & APPLE 51
Seared, tarte Tatin, lingonberry - green pepper ice cream

1st intermediate course

POLLOCK & PORCINI 42
Gratinated, smoked potato

or

FROG LEG & PARSLEY⁴ 46
Variety: cream, pickled, raw, ravioli

2nd intermediate course

JOHN DORY & CHICKPEA 48 | 62
Oriental-style stew, cumin oil, pak choi

or

GILTHEAD BREAM & BEETROOT 48 | 62
Salsa, capers, polenta espuma, lemon marmalade

3rd intermediate course

GREEN GAZPACHO 42
Confit tuna belly, bell pepper salad, grapes

Main course

PIGEON & ARTICHOKE 65
Artichoke Bomba rice and cream, port wine fig, salted pistachio

or

JUDITH'S PORK 56
Szegedin Goulash, prime cut, spinach dumpling

SELECTION OF RAW MILK CHEESES 37,5
FROM AFFINEUR WALTMANN
Grape confit, almond rusk

Dessert

DAMSON PLUM & RED WINE 37,5
Tarte and plum vinegar gel, red wine ice cream

or

POIRE BELLE HÉLÈNE 37,5
"Beni Wild Harvest" parfait, pear³, vanilla oil

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

MY ALL-TIME
FAVOURITE CLASSICS

BLACK-FEATHERED CHICKEN,
STUDDERED WITH VANILLA
I. Spinach, almond, chanterelles
II. Pumpkin stew, farfalle, lemongrass

Served for 2 persons in 2 courses

58 per person



MY ALL-TIME
FAVOURITE DESSERTS

FRAGOLINO GRAPES
Reduction, Tahitian
vanilla sorbet, salad

37,5