

Creamy Jerusalem artichoke soup

pickled white asparagus, artichoke chips and ramson oil

5, 10, 12

Filet of hake

green asparagus, pickled purple cauliflower, baked cauliflower puree
and lemon- and thyme hollandaise

3, 4, 5, 10

Rump of deer

oyster mushrooms, blueberry gastrique, brussels sprouts, pickled celery root,
pommes anna and port vinaigrette

5, 10, 12

Matured cheeses

Fruit bread and fruit compote

1a, 3, 10, 11, 11a

Dark chocolate cremeux

variety of blood orange, hazelnut- and oat crisp and coffee- and toffee ice cream

3, 10, 11, 11a

3 courses 690,-

4 courses 765,-

5 courses 835,-

3 course wine pairing 430,-

4 course wine pairing 560,-

5 course wine pairing 700,-

Upgraded wine pairing: 3 course wine pairing 645,- / 5 course wine pairing 1075,-

3 course beer menu 330,- / 5 course beer menu 550,-

Allergies

1 gluten, 2 shellfish, 3 egg, 4 fish, 5 celery, 6 mustard, 7 sesame seeds, 8 peanuts, 9 soy,
10 milk, 11 nuts, 12 sofel dioxide and sulfites, 13 lupine, 14 molluscs

Please let us know if you have any allergies!

Starters

Jerusalem artichoke soup pickled white asparagus, artichoke chips and ramson oil 189,-
5, 10, 12

Filet of hake green asparagus, pickled purple cauliflower, baked cauliflower puree and lemon- and thyme hollandaise 195,-

3, 4, 5, 10

Tuna tataki miso glaze, pickled mustard seeds, chive emulsion and tempura crisp 195,-

1a, 3, 4, 6, 9, 12

Beef tartare egg yolk emulsion, pickled snack cucumber, bread sole, roe and herbs 195,-

3, 10, 12, 14

Main courses

Filet of hake green asparagus, pickled purple cauliflower, baked cauliflower puree and lemon- and thyme hollandaise 405,-

3, 4, 5, 10

Rump of deer

oyster mushrooms, blueberry gastrique, brussels sprouts, pickled celery root, pommes anna and port vinaigrette 435,-

5, 10, 12

Lamb shank mashed potatoes with truffle, pickled turnip, purple carrot, broccoli crudité and red wine sauce 399,-

5, 6, 10, 12

Creamy mushroom risotto

broccoli crudité, oyster mushroom, purple carrot, pickled down and green asparagus 369,-

10, 12

Desserts

Dark chocolate cremeux

variety of blood orange, hazelnut- and oat crisp and coffee- and toffee ice cream

189,-

3, 10, 11, 11a

Apple pie

apple- and amaretto foam and vanilla ice cream 189,-

3, 10, 11, 11a, 12

Matured cheeses with fruit compote and fruit bread 215,-

Homemade chocolate truffles 149,-

Ask for your waiter for allergens.

Food for the children? Half portion - half the price!

We also have child-friendly food, for those who don't dare, ask your waiter!