

## BUSINESS LUNCH

12:00 till 15:00

### apéros

#### wild-bolognese

tagiatelle | brussels sprouts

#### meager (fish)

lobster-brandade | sc. rockefeller

or

#### limousin-veal

#### move & ragout

pumpkin | beech mushrooms | wheat grass

### sea buchthorn & pear

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**4-courses business lunch € 55,-**

**3-courses business lunch € 43,-**  
(starter, main course and dessert)

**2-courses business lunch € 33,-**  
(starter and main course or main course and dessert)

## FOR TWO

whole breton sole

### grilled filet of sole

artichoke | lemon

### sorbet

### poached filet of sole

jerusalem artichokes | parsley

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**3-courses menu € 79,- per person**

## MENU SPECIAL

olive | blood orange | dill • nsk | garden cress | sojagel | picando | kroepoeck  
potato cream | rips dashi jelly | grilled cucumber

parmesan H2O | lardo pineapple | pepper mackerel • char siu | unaki-eel-mayo | brussels sprouts

### **domino**

poeched duck liver | beetroot flavoured with liquorice | yoghurt  
€ 30,-

### **confounded lobster tail**

with comasio sesame salt | celery | paste made of reduced buttermilk  
nasturtium | "carabinero Fish Sauce"  
€ 34,-

### **tempered char**

juniper-reduction | pickeld cucumber | beef tartare & oxalis  
€ 30,-

### **white onion**

smoked & pickeld | banana truffle fluid | madeira  
€ 28,-

### **pigeon cooked over charcoal**

"crunchy" artichoke | creamy lemon | muckefuck  
€ 34,-

### **veal shank**

cured & stewed  
jerusalem artichokes from the laurel smoke | peppered pear  
macadamia wheat gel with parsley juice  
€ 58,-

### **old gouda - panna cotta**

radicchio-sud tasted like a kimichi | granny smith  
€ 24,-

### **nut butter - ice cream**

grated hazelnut | cooked muscavado vinegar syrup  
€ 18,-

### **butternut pumpkin**

2 weeks candied | sorbet from bitter orange | parmesan  
€ 26,-

### **sweet finish**

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**9-courses tasting menu € 139,-**

**7-courses tasting menu € 115,-**  
(without lobster and nut butter)

**5-courses tasting menu € 93,-**  
(with domino, char, onion, veal & pumpkin)

## DRINK'S TASTING

### **Winery Kracher (Burgenland)**

Auslese «Cuvée» - 2017

€ 9,50-

### **Winery Kühling-Guillot (Rheinhessen)**

Grauburgunder „Qvinterra“ - 2017

€ 9,-

### **Winery Domain Vincent Ricard (Loire)**

Sauvignon Blanc „Le Petit Blanc“ - 2017

€ 11,-

### **Winery Massmer (Baden)**

Grauer Burgunder „SW“ - 2016

€ 11,-

### **Without gin (homemade)**

juniper-7 UP

€ 7,-

### **Winery Niels Ellis 6 Mayer-Näckel (South Africa)**

Cuvée „Z“ 2016 Cabernet Sauvignon & Merlot

€ 16,-

### **Winery Pfaffmann (Pfalz)**

Riesling Beerenauslese Walsheimer Silberberg 2015

€ 9,50

### **Pedro Ximénez (Jerez)**

Sherry NOE

€ 7,-

### **Veuve Clicquot (Champagne)**

Demi Sec Champagne

€ 16,-

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**9-courses tasting drinks € 84,-**

**7-courses tasting drinks € 72,-**

**5-courses tasting drinks € 60,-**