

## **BUSINESS LUNCH**

Tuesday – Saturday from 12:00 to 15:00

### **pike-perch**

veal tongue "sweet-sour" | lentils | liver-jus

€ 20,-

### **Lamb terrine**

beetroot | buttermilk | cranberry

€ 22,-

### **Blue fin - tuna**

smoke eel condiment | sorrel

€ 33,-

### **Roulade of duck and black-feathered chicken**

celery | olive jus

€ 31,-

### **blackberry**

semifredo

rum fruits | cake cream

€ 16,-

### **"Cold Dog"**

pistachio ice cream | amaretto

€ 16,-

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### **2-course business lunch € 39, -**

including water (0,25l), wine (0,2l) & coffee

### **3-course business lunch € 49, -**

including water (0,25l), wine (0,2l) & coffee

## CLASSIC

Green olive with blood orange aroma & dill blossom  
Caramelized bread with Scarmoza, fermented tomato & oregano

Kroepoek of North Sea crab with goat's cheese & tarragon  
Crunchy nori algae with pepper mackerel, pineapple & fat

Cod brandade with Yuzu & chamomile  
"Cucumber fish" with soy jelly & Parmesan H<sup>2</sup>O

Beef jerky  
Crispbread with "nut butter"

Graved fjord trout „mi cuit“  
juniper flavours & reduction | pickled cucumber oxalis

*Winery Delheim (South Africa)  
Chenin Blanc 2016*

Fish rolls  
smoked eel fried brioche | fresh sauerkraut | aioli | horseradish

*Winery Wassmer (Baden)  
Grauer Burgunder „SW“ 2017*

Lobster confused in nut butter  
with gomasio sesame salt | celery | reduced of buttermilk  
nasturtium | „Carabinero-fumet“

*Winery Rebholz (Pfalz)  
Chardonnay „R“ 2016*

Sturgeon-tranche  
with vin Jaune-beurre blanc | caviar & potato

*Winery Domaine Fabien Coche (Burgund)  
Meursault 2017*

hay  
Ice cream | quince from the old country  
rice cracker with hay syrup & flowers

*Winery Kracher (Burgenland)  
Cuvée Auslese (Welschriesling & Chardonnay) 2017*

Marshmallow & Fudge  
Macarons  
Chocolate candy & Chocolate

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5-course menu € 109, -

Matching Drinks € 60.-

## SPECIAL

Green olive with blood orange aroma & dill blossom  
Caramelized bread with Scarmoza, fermented tomato & oregano

Kroepoek of North Sea crab with goat's cheese & tarragon  
Crunchy nori algae with pepper mackerel, pineapple & fat

Cod brandade with Yuzu & chamomile  
"Cucumber fish" with soy jelly & Parmesan H<sup>2</sup>O

Beef jerky  
Crispbread with "nut butter"

Soy egg yolk  
smoked egg yolk bottarga | foie gras parfait | chive

*Winery Kallfelz (Mosel)*  
*Merler Stephansberg Riesling fine & tart 2017*

Pulpo  
suquet-puree | manchego-sud | dill oil

*Winery Rebholz (Pfalz)*  
*Chardonnay „R“ 2016*

Breton St. Pierre  
carrot-escabeche | duck extract

*Winery Meyer-Näkel (Ahr)*  
*Us de la Meng 2017*

Lye taco with power butter, salt-lemon jam & beef heart

Iberico – pig  
Pluma cooked over charcoal & cured cheek  
pine nuts - carbonara | truffle | chickweed

*Winery Allesverloren (South Africa)*  
*Shiraz 2016*

Old gouda - Panna Cotta  
radicchio-kimchi | granny Smith apple

*Royal Oporto*  
*Tawny Porto 20 Years*

„Prince Pückler cuts“  
skyr – chestnut - wild cherry

*Winery Pfaffmann (Pfalz)*  
*Riesling Beerenauslese 2016*

fermented banana  
sorbet | grated hazelnuts from Piedmont | chocolate-Caramel

*brewery Störtebeker (Stralsund)*  
*Celler beer 1402*

Marshmallow & Fudge  
Macarons  
chocolate candy & chocolate

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7-course menu € 143, -  
(Order acceptance from 18:00)

Matching Drinks € 72.-