

BUSINESS LUNCH

Tuesday - Saturday from 12:00 to 15:00

pike-perch

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

€ 20,-

German grey heath - Papilotte

asparagus | grapefruit

€ 22,-

steamed cod

curry - beurre blanc | pea

€ 33,-

roulade of duck and black-feathered chicken

celery | olive jus

€ 31,-

blackberry

semifredo

rum fruits | cake cream

€ 16,-

"BAKLAVA"

Greek puff pastry | mace ice cream

€ 16,-

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 H²O

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

5-course menu € 109, -

Matching Drinks € 65.-

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 H²O

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

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

Matching Drinks € 78.-