

BUSINESS LUNCH

Tuesday - Saturday from 12:00 to 15:00

Apéros

Pike-perch

lentils | liver-jus

Steamed cod

curry - beurre blanc | pea

or

Limousin calf

braised cheek | wild garlic

"BAKLAVA"

greek puff pastry | nutmeg ice cream

2-courses business lunch € 36,-
(starter and main course or main course and dessert)

3-courses business lunch € 47,-
(starter, main course and dessert)

4-courses business lunch € 59,-

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
Cod brandade with Yuzu & chamomile
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 pickled cabbage | 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 Stern (Pfalz)
Sauvignon Blanc 2017*

Sturgeon-tranche

with vin Jaune-beurre blanc | caviar & potato

*Winery Rebholz (Pfalz)
Chardonnay "R" 2017*

Fermented apricot

Sorbet | grated piedmonts hazelnuts | chocolate-caramel

*Winery Pfaffmann (Pfalz)
Riesling Beerenauslese 2016*

**marshmallow & fudge
chocolate**

5-course menu € 99, -

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
Cod brandade with Yuzu & chamomile
Crispbread with "nut butter"

Asparagus-escabeche

foie gras ice cream | dried beef heart | chickweed
Winery Domaine Ostertag (Elsass)
Silvaner „Les Vieilles Vignes“ 2016

Pulpo

suquet-puree | manchego-sud | wild garlic oil
Winery Rebholz (Pfalz)
Chardonnay „R“ 2016

Breton St. Pierre

oatmeal porridge with parsley juice | duck extract
Winery Meyer-Näkel (Ahr)
Us de la Meng 2017

Iberico – pig

pluma cooked over charcoal & cured cheek
pine nuts - carbonara | truffle | chervil
Winery Grant Burge (Australia)
Shiraz Mourvèdre 2014

Old gouda - Panna cotta

radicchio-kimchi | granny Smith apple
Royal Oporto
Tawny Porto 20 Years

Strawberry & coconut

tapioca ice cream | pepper syrup
Winery Pfaffmann (Pfalz)
Riesling Beerenauslese 2016

Rhubarb

lightly bound juice | woodruff whey sorbet
rice crackers with flowers
taittinger brut champagner & rhubarb liqueur

Marshmallow & Fudge Chocolate

7- course menu € 125, -
(Order acceptance from 18:00)
Matching drinks € 78.-