

# BUSINESS LUNCH

Tue - Sat from 12:00 to 15:00

aperos

**strammer max**  
(egg, ham, truffle, toast)

**turbot | finest calf | vinegar | cucumber**

petit four

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2 courses € 42

aperos

**hamachi | gazpacho | salsa ice cream**

**char | grape | celery | pepper**

**lamb | artichoke | goat cheese | chorizo**

prée signature  
(lemon, beetroot, cumin)

**cherry & chocolate**

petit four

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3 courses € 52.-  
(2 courses + dessert)

4 courses € 62.-

# MENU

aperos

**hamachi | gazpacho | salsa ice cream**

**marrow soup | lovage | roast chicken fat**

**egg | ham | truffle | toast**

**char | grape | celery | pepper**

**turbot | finest calf | vinegar | cucumber**

**lamb | artichoke | goat cheese | chorizo**

prée signature  
(lemon, beetroot, cumin)

**cherry & chocolate**

petit four

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4 courses € 82

5 courses € 99

6 courses € 109

7 courses € 120

## MATCHING WINES

**Winery Delheim (South Africa)**  
Chenin Blanc 2016

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

**Winery Vincent Ricard (Loire)**  
Sauvignon „Le Petit Blanc“ 2018

**Winery Ökonomierat Rebholz (Pfalz)**  
White Burgunder « Vom Lößlehm « dry 2017  
Certified organic

**Winery Bürklin-Wolf (Pfalz)**  
Wachenheimer Riesling 2017

**Winery Meyer-Näkel (Pfalz)**  
Cuvée from Frühburgunder & Dornfelder  
Us de la Meng 2014

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

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4 courses € 56

5 courses € 68

6 courses € 74

7 courses € 82