

## BUSINESS LUNCH

12 to 15 o'clock

### apéros

#### egg

ham . truffle . toast

#### cod

smoked pork chop . lens . vinegar

*or*

#### guinea-fowl

tom kha gai . tomato . shiitake

#### white chocolate

cranberry

### petit four

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#### **2-courses business lunch € 42**

(starter and main course or main course and dessert)

#### **3-courses business lunch € 52**

(starter, main course and dessert)

#### **4-courses business lunch € 62**

## BEITER'S CLASSIC

### apéros

#### calf

anchovy . iced herbs

18

#### marrow soup

lovage . roast chicken fat

18

#### char

grape . celery . pepper

24

#### guinea-fowl

tom kha gai . tomato . shiitake

38

#### prée signature

lemon . beetroot . cumin

#### white chocolate

cranberry

18

### petit four

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#### **3-courses € 69**

(calf . char . guinea-fowl)

#### **5-courses € 99**

## BEITER'S TASTING

order acceptance from 18 o'clock

### **apéros**

#### **dove**

goose liver . beetroot . green apple  
28

#### **egg**

ham . truffle . toast  
18

#### **sweetbreads**

pea. sherry. mushrooms  
38

#### **cod**

smoked pork chop . lens . vinegar  
38

#### **lobster**

cauliflower  
48

#### **beef**

mustard. frankfurt herbs  
48

#### **prée signature**

lemon . beetroot . cumin

#### **passion fruit**

lemongrass. raspberry  
18

### **petit four**

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#### **4-courses € 86**

(dove . egg . beef . passion fruit)

#### **6-courses € 109**

(without lobster)

#### **7-courses € 120**

## DRINK'S TASTING

### **Winery Kallfelz (Mosel)**

Merler Stephansberg Riesling Feinherb 2016

### **Winery Wassmer (Baden)**

Grauer Burgunder „SW“ 2017

### **Winery Rebholz (Pfalz)**

Chardonnay „R“ Spätlese trocken

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

Sauvignon „Le Petit Blanc“ 2018

### **Winery Molitor (Mosel)**

Riesling vom Blauschiefer 2017

### **Winery Meyer-Näkel (Pfalz)**

Cuvée aus Frühburgunder & Dornfelder  
Us de la Meng 2014

### **Taittinger Rosé (Champagne)**

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**4-courses € 56**

**6-courses € 74**

**7-courses € 82**