

MENU

Bread & Games

greeting from the kitchen

Marinated trout from fish farm Moser

sour cream | beetroot | horseradish

Potato ravioli

truffle | egg yolk | potato foam

Lobster soup

lobster ravioli | artic char tartare | kohlrabi | yuzu

Artic char filet

spinach | kohlrabi | fennel | beurre blanc | parsley

Veal tenderloin

duxelles | king oyster mushroom | young leek | veal cream
mustard jus

Beef cheek

parsnip | savoy cabbage | gravy | bacon

Milk cream



vanilla | chocolate | curd souffle

Gault&Millau

falstaff
GENIESSEN WEIN ESSEN REISEN

Menu 3 courses € 75 | wine pairing € 32
Menu 5 courses € 95 | wine pairing € 46
Menu 7 courses € 115 | wine pairing € 59

Menu 4 courses € 85 | wine pairing € 39
Menu 6 courses € 105 | wine pairing € 53
*Since we work with seasonal and fresh products
there may be changes at short notice.

We are happy about your review  

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