



The beginning

Silken Tofu ✓

Garden Cucumber – Truffle
Japanese Mayonnaise

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Shrub Tomato ✓

Burrata – Watermelon
Basil

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Arctic Char Sashimi

Halibut Ice Cream – Iceberg – Olives

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Quail Galantine

Goose Liver – Juglans nigra
Artichoke

The intermediate part

Gazpacho ✓

Red Wild Shrimp

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“Überlinger” Chicken Egg ✓

Frankfurt Herb Mousseline

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Surf and turf

Rabbit – Pulpo – Cauliflower – Piri Piri

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Tuna Tataki ✓

Shi Take – young leeks – sesame

The menu price includes bread,
two spreads and a greeting from the kitchen.
Of course it is possible to eat just one course –
Ask our service staff.

✓ You can order this dish vegetarian.

Create your own menu:

3-Course	€ 103,00	4-Course	€ 133,00
5-Course	€ 156,00	6-Course	€ 176,00



The main part

Corsican sheep's cheese ✓

Ice plant – forest honey – quinoa

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Label Rouge Salmon

Potato Carbonara – Lettuce

* * *

Acorn pork “BBQ”

Corn – bacon – pimentos

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Poussin Chicken

Carrot – Cardamom – Apricot

The classic

Grass-fed beef

Carpaccio – Tatar – Thai Beef
Cappuccino

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Dumpling Wrappers ✓

Chanterelles – Belper Knolle – Hazelnut

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Lake Constance fish

Broad beans – pike spaetzle – meadow herbs

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Veal Tafelspitz

Beetroot – Horseradish – Potato

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The sweet ending

Sorbet

"Balm for the soul"

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Strawberry Patch

Elderberry Muesli Crunch
Yogurt

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Composition Manjari 64%

Raspberry – Paprika – Tarragon

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Melted Taleggio

Spiced Cherries – Nuts – Rocket

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