

Char

Mustard seed – Radish – Buttermilk

Corsican sheep cheese ^V

Beetroot – Apple – Tonka bean

Asian grass- fed beef

Sesame – soy – Japanese cabbage



Champagnersoup

Bimi – Almonds – Rabbit

Raviolo ^V

Wild garlic – Onsen egg – Leaf spinach

Wild shrimp

Quince – Vanilla – Parsnip



Red mullet

Cauliflower – Curry – Coconut

Gnocchi

Cheese – Truffle – Young leek ^V

Guinea fowl

Coffee – Sweet potato – Peanut

Lamb „Provençale“

Garlic – Stewed tomatoes
Cornmeal



Affogato al caffè

+ € 8,00

Guanaja chocolate

Spice broth – Passion fruit
Harissa Ice cream

Moon over the rice field

Matcha – Lychee
Rooibos

Sorbet


„Balm for the soul“

Melted Taleggio

Pear – Black walnut

Create your own menu :

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

 These dishes are vegetarian
or can be ordered as such.

The menu price includes bread, two types of spread,
a welcome from the kitchen, and a small pastry item.