

APERITIF

Champagne & Co.

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|---|------|--------|
| Pinot Noir Rosé Prestige Brut Nature , Griesel & Compagnie, Bensheim | 0,1 | 15,00 |
| | 0,75 | 80,00 |
| Champagne Lacourte-Godbillon Terroirs d'Écueil Brut 1 ^{er} Cru | 0,1 | 20,00 |
| | 0,75 | 110,00 |

You can find more sparkling wines in our wine list ..

Classics

| | | |
|---|------|-------|
| Graham's White Port Blend N°5 | 0,05 | 9,50 |
| Vermouth Bianco | 0,05 | 8,50 |
| Gin Tonic | 0,2 | 14,50 |
| White Port Tonic | 0,2 | 14,00 |
| Vermouth Tonic | 0,2 | 13,50 |
| 30 Years old Tawny Port Graham's served from the 4,5 l bottle | 0,05 | 22,00 |

WEINSINN-MENU

6 courses | 159,00 €

SMALL MENU

4 courses | 125,00 €

(without Arctic char & sweetbreads)

Filtered water through the evening: 8,50 € per person

On request, we can assist you with matching wines for each dish.

WEINSINN-MENU

Salmon trout tartare

Radish and seaweed

Steamed egg

Pea, ham and shiitake

Raw marinated Gamba Blanca

Buttermilk, dill and romaine lettuce

Beetroot baked in the oven

Sheep's yoghurt, blackcurrant greens and camelina seeds

Arctic char roasted on the skin

Sorrel and cucumber-horseradish vinaigrette

Glazed sweetbreads

morel, bean and celery

Roast saddle of lamb seasoned with vadouvan

Chickpea, paprika and salted lemon

Chocolate sorbet and citrus fruits

Pumpkin, seed oil and cocoa crumble

Financier

Pistachio and pineapple

MENU FOR SPRING 2024 Karte No. 03/2024 Subject to changes.

If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff.

We accept the following methods of payment: debit card, Visa, Mastercard and cash.