

# APERITIF

## Champagne & Co.

Pinot Noir Prestige Brut Nature , Griesel & Compagnie, Bensheim	0,1	15,00
	0,75	80,00
Rosé 1 <sup>er</sup> Cru Brut, Champagne Lacourte-Godbillon	0,1	22,00
	0,75	135,00

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

## Alcohol-free

Sparkling Tea, Copenhagen Sparkling Tea Company	0,1	12,50
---	-----	-------

## Classics

Graham's White Port Blend N°5	0,05	9,50
Vermouth Bianco	0,05	8,50
Campari	0,05	7,80
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 | 144,00 €

## **SMALL MENU**

4 courses | 112,00 €

**(without cod & wagyu)**

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

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

# WEINSINN-MENU

**Baked chickpea "Panisse" and sauce rouille**

**Celery baked in salt dough**

Chive vinaigrette and andaliman pepper

**Marinated Arctic char with nori seaweed**

cucumber, dill, and raspberry onions

**Steamed North Sea mussels**

Mussel vinaigrette, pointed cabbage and potato

**Cod in turbot broth**

Black cabbage and capers

**Grilled shoulder of Japanese Wagyu**

Lettuce, artichoke and Japanese citrus fruits

**Roasted leg of guinea fowl mildly smoked**

Poultry jus, pumpkin, purslane and seed oil

**Caramelised plums**

Milk ice cream with roasted yeast, umeboshi sesame and marigold

**Canelé**

Chocolate Cream & Sour Cherry

**MENU FOR WINTER 2023** Karte No. 18/2023 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.**