

Menu

Stained mackerel

foam of truffle | carrot and celery chutney | yuzu mayonnaise | coriander oil | soil



Foam soup of wild herbs

baked quail egg | glazed spinach | nut butter



Lake trout fillet from the „Fischzucht Birnbaum“

parsley root puree | pickled cauliflower | red wine onions | riesling foam



Cucumber sorbet

passion fruit



Saddle of veal from „Gutshof Polting“ coated in herbs

cauliflower served two ways | marinated cranberries | wild broccoli | red wine jus



Variation of rhubarb

stew | sorbet | raw marinated | cream of peanuts | vanilla mousse | raspberry gel | candied ginger



6-Course Menu 119€ - Wine Pairing 75€
5-Course Menu 105€ (without fish) - Wine Pairing 65€

including Amuse-Gueule & Petit Fours

Menu | vegetarian

Mousse from the „Leitzachtaler“ goat cheese

Red currant broth | pickled radish | honey ice cream | apple gel



Foam soup of wild herbs

Baked quail egg | glazed spinach | nut butter



Sweet potato³

Tortellini | cream | chip | chicory jam | pepper jus



Cucumber sorbet

passion fruit



Risotto of morels

caramelized walnuts | beetroot crisp | mountain cheese | marinated rocket salad | riesling foam



Variation of rhubarb

stew | sorbet | raw | cream of peanuts | vanilla mousse | raspberry gel | candied ginger



6-Course Menu 105€ - Wine Pairing 75€

5-Course Menu 95€ (without sweet potato) - Wine Pairing 65€

including Amuse-Gueule & Petit Fours