



DÉGUSTATIONS-MENU

März 2019

Entenleber | Bier | Frühlingszwiebeln

Duck liver | Beer | Spring onion

Château Thieuley blanc, Semillon, Sauvignon blanc, Sauvignon gris, Bordeaux, France

* * *

Schwertmuschel | Jackfruit | Gurke

Jackknife clam | Jackfruit | Cucumber

Naja, Verdejo, Bodegas Naia, Rueda, España

* * *

Chayote | Campari | Haselnuss

Chayotet | Campari | Hazelnut

Montebruna, Barbera d'Asti, Braida, Piemonte, Italia

* * *

St. Petersfisch | Lardo | Kerbel

John Dory | Lardo | Chervil

Fastaia igt, Cabernet Sauvignon, Merlot, Petit Verdot, Ceuso, Sicilia, Italia

* * *

Pata Negra | Apfel | Federkohl

Pata negra pork | Apple | Cabbage

Figuro 12, Tempranillo, Viñedos y Bodegas Garcia Figuro, Ribera del Duero, España

* * *

Rohmilchkäse-Auswahl | Früchtebrot

Cheese | Fruit bread

Canace, Nero di Troia, Aglianico, Cantina Diomede, Puglia, Italia

* * *

Crème brûlée | Safran | Passionsfrucht

Crème brûlée | Saffron | Passion fruit

Orodoro, Moscato, Nasco, Vermentino, Cantina Mesa, Sardegna, Italia

3-Gang Menu	<i>menu 3 courses</i>	95.00	Mit Weinbegleitung <i>with wines</i>	128.00
4-Gang Menu	<i>menu 4 courses</i>	110.00		153.00
5-Gang Menu	<i>menu 5 courses</i>	125.00		177.00
6-Gang Menu	<i>menu 6 courses</i>	140.00		200.00
7-Gang Menu	<i>menu 7 courses</i>	152.00		221.00