# Menu „Chef"

Hohenlohe Beef Tartare
Quince and Chervil
38,00 Euro

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Jerusalem Artichoke Velouté
Black Truffle, Pear and Veal Sweetbread
46,00 Euro

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Langostino
Celeriac and Mango
68,00 Euro

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Turbot
Razor Clam and Sea Urchin
68,00 / 98,00 Euro

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Local Saddle of Venison
Blackcurrant and Pumpkin
64,00 Euro

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Tahitian Vanilla
Truffle Ice Cream
34,00 Euro

6-course menu 298,00 Euro
5-course menu without turbot 268,00 Euro

# Menu „Légumes"

Butternut Squash
Sheep's Milk Cheese
38,00 Euro

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Jerusalem Artichoke Velouté
Black Truffle, Pear and Lion's Mane Mushroom
36,00 Euro

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Wild Mushroom Tortellini
38,00 Euro

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Roasted Pointed Cabbage
Miso and Piedmont Hazelnut
38,00 Euro

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Borlotti Beans
Leek and White Truffle
54,00 Euro

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Apple Tarte Tatin
Tonka Bean Ice Cream
34,00 Euro

6-course menu 218,00 Euro
5-course menu without tortellini or borlotti beans 198,00 Euro

# Desserts

Tahitian Vanilla
Truffle Ice Cream
34,00 Euro

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Apple Tarte Tatin
Tonka Bean Ice Cream
34,00 Euro

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Selection of cheeses by Maître Affineur Waltmann
Chutney and fruit bread
32,00 Euro

We are happy to accommodate allergies, intolerances and personal preferences.
For your information, we also keep a menu listing all legally required allergens available at any time.

All prices include the applicable VAT.