

## **starter**

Celery, brioche, dike cheese € 17

Hamachi, lime, wasabi €22

Mountain cheese, tortellini, truffle € 18

## **between**

Mushroom, Jerusalem artichoke, hazelnut € 19

Dry aged beef (tatar), cherry blossom, asparagus € 22

## **main courses**

Zander, parsley, unripe strawberry € 42

Salt marsh lamb, kohlrabi, shallot € 44

Eifel saddle of roebuck, navette, raspberry € 44

## **dessert**

Parsley root, orange, canola €14

Rhubarb, yogurt, sorrel €14

Raw milk cheese from Waltmann-Bündnerfleisch, nuts, chutney,  
Panforte € 18

## snacks

Cream cheese, peas, elderberry vinegar  
Black pudding, elderberry, apple  
smoked eel, onion, elderberry

Celery, brioche, dike cheese

Hamachi, lime, wasabi\*

zander, parsley, unripe strawberry\*

mushroom, Jerusalem artichoke, hazelnut\*

Dry aged beef (tatar), cherry blossom, asparagus

Salt marsh lamb, kohlrabi, shallot\*

Parsley Root, Orange, Canola

or

Raw milk cheese from Waltmann-Bündnerfleisch, nuts, chutney,  
Panforte

rhubarb, yoghurt, sorrel\*

## sweets

Elderberry, beetroot, liquorice  
Blueberry, Elderberry, Chocolate  
Elderberry ice cream confection

8 courses / wine / non-alcoholic  
128 / 80 / 70

5 courses\* / wine / non-alcoholic  
89 / 50 / 45

vegetarian surprise menu  
8 courses / wine / non-alcoholic  
118 / 80 / 70  
5 courses\* / wine / non-alcoholic  
79 / 50 / 45

Knut Hannappel Tobias Weyers