

VEGETARIAN MENU

AMUSE BOUCHE SURPRISE



GEMÜSEGARTEN “COLOMBI”

OR

ROASTED ARTICHOKE

black garlic | peas | fondant potatoes



CONFIT KOHLRABI

Escabeche | crispy olives | wild herbs



BABA GHANOUSH

watermelon | panisse | olive



MOUSSE OF TONKA BEAN

apple compote | caramel | butter crumble



FRENCH CHEESE SELECTION
FROM THE TROLLEY

6 COURSES	EUR 169,00
5 COURSES	EUR 152,00
4 COURSES	EUR 125,00
3 COURSES	EUR 98,00

STARTERS

VEGETABLES GARDEN “COLOMBI”

EUR

30

ROASTED ARTICHOKE

32

black garlic | peas | fondant potatoes

MAIN DISHES

CONFIT KOHLRABI

42

Escabeche stock | crispy olives | wild herbs

BABA GHANOUSH

48

watermelon | panisse | olive

DESSERT

MOUSSE OF TONKA BEAN

21

apple compote | caramel | butter crumble

WHIPPED VALRHONA CREAM

21

« INSPIRATION FRAMBOISE »

air chocolate | caramel gel | filled raspberries | chocolate chips

FRENCH CHEESE SELECTION

from 20

FROM THE TROLLEY

From six people we only serve one uniform menu.

Please contact our staff for a list of the ingredients and allergens of our dishes.