

MENU

OUVERTURE



ATLANTIC LOBSTER

pickled turnip | veal tongue | pea & mint vinaigrette

2022 PATRONAS

Weißburgunder – HAHLEN– | Weingut Killian Hunn | Gottenheim



MARINATED YELLOWFIN MACKEREL

imperial caviar | Amalfi lemon | tarragon | Acquerello risotto

2021 SINZHEIMER KLOSTERGUT FREMERSBERG FEIGENWÄLDCHEN

Riesling | Qualitätswein trocken | Weingut Kopp | Sinzheim



FILLET OF WHITE HALIBUT

chanterelles | apricot | lemon thyme

2022 | AUFFENER ALTENBERG

Weißwein Cuvée | Réserve Edition No. 5 | Winzerkeller Auggener Schäf



REFRESHMENT



ENTRECÔTE OF BLACK FOREST HEIFER

Café de Paris butter | beef bone marrow | grilled leek heart | Pommes fondant

2024 BISCHOFFINGER ROSENKRANZ

Pinot Noir & Merlot –STEIN– | Weingut Abril | Vogtsburg



CARAMELIZED WALNUT MOUSSE

Port wine espuma | caramelized figs | coffee ice cream | walnut crumble

2017 DURBACHER PLAUELRAIN

Riesling Auslese | Weingut Schwörer | Durbach



FRENCH CHEESE SELECTION FROM THE TROLLEY

2021 CALMO

Rotwein Cuvée | Qualitätswein trocken | Weingut Martin Waßmer | Bad Krozingen-Schlatt



PETIT FOURS

3 COURSES EUR 98,00 – lobster or yellowfin mackerel,
halibut or heifer & dessert or cheese

4 COURSES EUR 125,00 – lobster or yellowfin mackerel,
dessert or cheese

5 COURSES EUR 152,00 – dessert or cheese

6 COURSES EUR 169.00

– Bread & butter is included in the mentioned menu prices. –

3 WINES EUR 44,00

4 WINES EUR 59,00

5 WINES EUR 69,00

6 WINES EUR 79,00



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

COLD STARTERS

EUR

CARPACCIO OF ASSORTED TOMATOES 30

white tomato foam | aged balsamic vinegar | grilled green asparagus | country bread chips

ATLANTIC LOBSTER 39

pickled turnip | veal tongue | pea & mint vinaigrette

WARM STARTER

SWEETBREAD OF MILK-FED VEAL 38

chives cream | fried potatoes | calf's head

MARINATED YELLOWFIN MACKEREL 39

imperial caviar | Amalfi lemon | tarragon | Acquerello risotto

MAIN COURSES

FILLET OF BLACK FOREST HEIFER "ROSSINI" 54

Sauce Perigord | roasted goose foie gras

ATLANTIC TURBOT 60

veal jus | beef bone marrow | young leek | cauliflower mushroom

PIGEON – SERVED IN TWO COURSES – 65

Ist course PIGEON RAGOUT

pigeon heart | pigeon liver | brown butter foam

2nd course PIGEON BREAST – ROASTED ON THE BONE –

Rouennaise sauce | chanterelles | pea | celery

DESSERTS

CARAMELIZED WALNUT MOUSSE 21

Port wine espuma | caramelized figs | coffee ice cream | walnut crumble

WHIPPED VALRHONA CREAM « INSPIRATION FRAMBOISE » 21

air chocolate | caramel gel | filled raspberries | chocolate chips

FRENCH CHEESE SELECTION FROM THE TROLLEY from 20

From six people we only serve one uniform menu.

You can order until 8.45 pm. Please respect that our restaurant closes at 11 pm.



Our staff will be happy to recommend you vegetarian / vegan dishes.