MENU

AMUSE BOUCHE
gently cooked Alsatian char | pickled small vegetables | char caviar

TARTAR OF BLACK FOREST HEIFER
roasted brioche | garden herbs | egg yolk cream | Imperial caviar

2022 BURKHEIMER
Grauburgunder | Qualitätswein trocken | VDP. Ortswein | Weingut Bercher | Burkheim

BRETON SCALLOP
nutbutter stock | mashed potatoes | veal head

2022 BISCHOFFINGER ROSENKRANZ
Chardonnay >Stein< | Weingut Abril | Vogtsburg

FILLET OF COAL FISH
smoked fumet | Brandade

2019 FREIBURGER SCHLOSSBERG – IG –
Weißburgunder | Weingut Stigler | Ihringen

SHANK OF SUCKLING LAMB
glazed morels | kohlrabi | parsley

2018 SCHLOSSBERG STAUFEN
Cabernet Sauvignon | Qualitätswein trocken | Weingut Fritz Waßmer | Bad-Krozingen-Schlatt

CREAM OF TAHITI VANILLA
mango & passion fruit in textures | vanilla crumble | mango sorbet

2018 IHRINGER WINKLERBERG
Ruländer Spätlese mild | Weingut Dr. Heger | Ihringen

CHEESE SELCTION FROM KÄSE RÜCKER
– OUR CHEESE SHOP IN FREIBURG'S OLD TOWN –

2019 CHÂTEAU SAINT AUBIN
Cru bourgeois | Medoc | Bordeaux

PETIT FOURS

4 COURSES	EUR 129,00 – tartar or scallop & dessert o cheese	4 WINES	EUR 49,00
5 COURSES	EUR 149,00 – scallop or cheese	5 WINES	EUR 59,00
6 COURSES	EUR 169,00	6 WINES	EUR 69,00

STARTERS | EUR

BRETON SCALLOP 34
nutbutter stock | mashed potatoes | veal head

TARTAR OF BLACK FOREST HEIFER 34
roasted brioche | garden herbs | egg yolk cream
Imperial caviar

MAIN COURSES

FILLET OF COAL FISH 45
smoked fumet | Brandade

SHANK OF SUCKLING LAMB 51
glazed morels | kohlrabi | parsley

DESSERTS

CREAM OF TAHITI VANILLA 20
mango & passion fruit in textures | vanilla crumble
mango sorbet

CHEESE SELCTION FROM KÄSE RÜCKER from 20
– OUR CHEESE SHOP IN FREIBURG'S OLD TOWN –

From six people we only serve one uniform menu.

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

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

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