

Menu

Fried scallops with apricots, pine nuts and lettuce	23 €
Poached country egg on risotto with morels and leaf spinach	16 €
Pink roasted saddle of lamb with edamame, tomato sugo and diced potatoes	35 €
Crème Brûlée with raspberries and cream ice cream	12 €

79 €

Appetizers

Gratinated goat cheese with lavender, apricot and lettuce	14 €
Goose liver terrine with apple, pistachio and brioche	22 €
Fried shrimps on tomato sugo with lime and leaf salad	21 €
Yellow fin tuna tartare with ginger and wasabi	17 €
Baked sweetbreads with pea cream and morels	22 €

Soups

Wild garlic cream soup with croutons	9 €
Fish soup with fine fish, rouille, cheese and croutons	14 €

Fish

Fried yellow fin tuna with sesame, lime, risotto and curry foam	36 €
Breton monkfish with morels, two types of asparagus and potato cream	39 €

Main courses

Wild garlic risotto with two types of asparagus, pine nuts and Parmesan	23 €
Allgäu beef fillet cooked sous vides, fermented pepper, Finger carrots and potato cakes	38 €
Braised ox cheeks with mashed potatoes and vegetables	26 €
Saddle of veal with morel cream, German asparagus and herb pancakes	37 €