

menu

3 courses	60.-
4 courses	75.-
5 courses	90.-

the menu is individually compiled by us

à la carte

<i>salad</i>	7.-
<i>artichoke</i> mozzarella olive oil	17.-
<i>green asparagus</i> beef filet ginger marinade	19.-
<i>anchovy</i> <i>pita bread</i> melon	21.-
<i>duck liver</i> elderflower brioche	26.-
<i>consommé</i> ravioli vegetable	9.-
<i>fishsoup</i>	12.-

if you have any food restriction please let us know

vegetarian

risotto

chanterelle | wild herbs 26.-

dim sum

radish | ponzu 26.-

fish

sturgeon

caviar | turnip 38.-

seabream

tomato-compote | sepia-gnocchi 45.-

john dory

pea | champagner-sauce 49.-

meat

guinea chicken

zucchini roll | basil-potatoes 33.-

saddle of venison

chanterelle | sour cream-spätzle 49.-

veal chop for 2

sweetbread | vegetables salad p.p. 42.-