



GOURMET'S MENU

IN BUTTER COOKED SADDLE OF RABBIT
Mousse and Salad of Black Salsify, Quince, Hazelnut

ESSENCE OF GERMAN OXTAIL
Bar of Fried Ragout, Parsley Cream

SORBET OF "PALMISCH" PEAR
Gin Cardamom Stock

GRILLED ESCOLAR
Brown Butter Nage, Bacon Aroma, Multicolored Mangel, Red Lentils

FILLED CANNOLI
Hazelnut Mousse, Orange Cumquat Compote, Cumquat Sorbet

3 Courses 60.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00
5 Courses 80.00 | 5 Courses Wine Pairing 45.00

VEGETARIAN MENU

ORGANIC ONSEN FREE-RANGE EGG
Shaved Winter Truffle, Truffle Foam, Creamed Spinach

CREAMSOUF OF LEEK
Praline of Duxelles, Chives Oil

SORBET OF "PALMISCH" PEAR
Gin Cardamom Stock

RAVIOLO FILLED WITH LENTILS FROM THE SWABIAN ALPS
Parsley Foam, Caramelized Pointed Cabbage, Turnips

FILLED CANNOLI
Hazelnut Mousse, Orange Cumquat Compote, Cumquat Sorbet

3 Courses 60.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00
5 Courses 80.00 | 5 Courses Wine Pairing 45.00

The latest order for our 5 Course Menu is at 1.30 pm or 8.30 pm.