



M E N U





MENU

I. COURSE

asparagus | potato | egg | chive

2020 Chardonnay ‚Reserve‘ | Bietighöfer | Palatinate 7,5

II. COURSE

saccotini | pea | artichoke | parsley

2017 Weisser Burgunder ‚unfiltriert‘ | Weingut Höfflin | Baden 10,5

III. COURSE

char | cucumber | juniper

2019 Pouilly-Fumé ‚Florilège‘ | Pabiot | Loire 12,5

IV. COURSE

pork | corn | horseradish | apple

2018 Chardonnay ‚Löwengang‘ | Lageder Tenutae | South Tyrol 17

V. COURSE

rhubarb | strawberry | curd

2014 Riesling Auslese ‚Falkenlay‘ | Clemens Busch | Moselle 18

Met ‚Satyr‘ | Naumburg Met-Kellerei | Saale-Unstrut 8

3 COURSES 70

vegetarian 65

I. IV. and V. course

4 COURSES 80

vegetarian 75

I. II. IV. and V. course

5 COURSES 90

vegetarian 85

You would like to enjoy pairing wines - just ask us!