

Menu

Culinary Introductions

Crayfish

Tomato | Peach | Burrata

as appetizer 48€

Onsen Egg

Veal Sweetbread | Pea | Chanterelle

as intermediate course 42€

Red Mullet

Artichoke | Olive | Bergamot Foam

intermediate course 48€

Ox Ravioli with Beef Tenderloin

Corn | Black Garlic | Smoked Paprika Jus

Naurath Roebuck

Barley Risotto | Leek | Smoked Pepper Jus

Petit Chèvre

Lavender | Rosemary | Lemon

Cherry

Amaranth | Elderflower

26€

Fine Patisserie

7 courses 195€

6 courses 185€ without cheese

5 courses 175€ without Ox Ravioli and Beef Tenderloin & cheese

4 courses 160€ without Red Mullet, Ox Ravioli and Beef Tenderloin & cheese