


STARTERS

Mediterranean vegetable terrine 
fake egg yolk | artichokes | cashew nuts
nuts
19 €

Prawn meets coffee
avocado | cucumber | almond
crustaceans | milk | nuts
24 €

Potato essence 
trio of potatoes | parsley
17 €

Asparagus velouté 
apple blossoms | garden cress
celery | gluten/wheat | milk | nuts
19 €



vegetarian



vegan

MAIN COURSES

Faroe Island salmon roll
lemon pike | gorgonzola risotto
two kinds of fennel | wild garlic foam
celery | fish | milk
38 €

Breast & egg of guinea fowl
white and green asparagus | radishes
young spinach | poultry jus
celery | eggs | milk
40 €

FOR 2 PEOPLE

Saddle of beef and sturgeon “surf & turf”
white asparagus | pearl onions
egg yolk foam | calf’s head vinaigrette
celery | eggs | fish | gluten/wheat | milk
68 € per person

OUR RECOMMENDATION

30g Desietra caviar
69 €

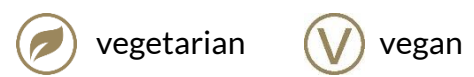
VEGAN

Asian tofu 
beluga lentils | romanesco
swiss chard | coriander vinaigrette
celery | sesame | soy
34 €

CHEESE SELECTION FROM THE BUFFET &
SWEETS FROM OUR PATISSERIE

30 €

Menu



In accordance with our obligation, we make reference to the fact, that despite highest carefulness during the preparation, there could be traces of allergen in every meal.

Labelling of additives

1 preservative | 2 artificial colouring | 3 antioxidant | 4 sweetener saccharin
5 sweetener cyclamate | 6 sweetener aspartame, incl. source of phenylalanine
7 sweetener acesulfame | 8 phosphate | 9 sulphured | 10 containing chinin | 11 containing caffeine
12 flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 pickling salt