

july

vegetarian

Oysters *utah beach, normandy*

1 pc 4.5 | 6 pc 24

amuses

domberger bread & butter

tomato, camelina, sage

2020 emmanuel giboulot, bourgogne blanc

red pepper, burrata, savory, taggiasca olives*

2020 luddite, saluez le saboteur

pici, lemon, spinach, melange noir

2015 domaine villet savagnin

mushroom, stilton, egg yolk, velouté

2020 envinate, taganan vinos atlanticos

grilled lemon, earl grey*

zwanzig10 gin and elderflo

banana, sesame, miso, cream

cesar florido, amontillado cruz del mar

extra: heggelbach, gooseberry, wild herbs 15

1994 hermann ludes, riesling spätlese 10

food 85 | drinks 55

tuesday-thursday only: small menü excluding * 68

beverage pairing 45 | alcohol free pairing 32

preussenquelle 0,75l 6

we will gladly inform you about ingredients and allergens from our kitchen.

july

non-vegetarian

Oysters *utah beach, normandy*

1 pc 4.5 | 6 pc 24

amuses

domberger bread & butter

ikejime seabream, meyer lemon, coriander seed

2019 afianes wines, litani

miesmuscheln, spinat, gochujang, champagner*

2020 schmitt, müller thurgau

potato, whey, lovage

wermut tonic

sulmtaler chicken from odefey, mushroom, jus

2021 vignobles bulliat, le colombier

grilled lemon, earl grey*

zwanzig10 gin and elderflower

spruce tips, green strawberries, blackcurrant wood

2020 seckinger, mäushöhle kabinett

extra: heggelbach, gooseberry, wild herbs 15

1994 hermann ludes, riesling spätlese 10

food 85 | drinks 55

tuesday-thursday only: small menü excluding * 68

beverage pairing 45 | alcohol free pairing 32

preussenquelle 0,75l 6

we will gladly inform you about ingredients and allergens from our kitchen.