Speciales Oysters Pleiade Poget
La tremblade
chester bread
per piece 5,50

Querbeet
Colorful beets
braised, smoked, raw, cooked, fermented, crème fraîche, rapeseed oil

„Poke bowl“
Sushi rice, avocado, mango, coconut drops, cucumber, soy tapioca, crispy rice, coriander

Pumpkin herb WanTan
Pumpkin cream, pumpkin seed oil, curry, passion fruit

Open spinach lasagna
Spinach, egg yolk, truffle foam

Braised parsley root in almond oil
Cream, chips, parsley jus, mushrooms, smoked almonds

Selection of cheese served from the trolley
From our affineur Katharina Sroka from Eltville

Hazelnut mousse
Caramel, sebuckthorn sorbet, apple, yoghurt, nut butter crumbles, hazelnut torron

4 course menu 110
5 course menu 120
6 course menu 130
7 course menu 140

Our recommendation for two persons carved at the table

The Duck
Braised Barbarie corn fed duck Prince de Dombes „Jean Claude Miéral“

Duck from head to toe
Duck ham, lamb’s lettuce, pumpernickel
Duck liver ice cream, red cabbage jelly, baked apple, sliced chestnuts, brioche
Steamed bun with duck, banana chutney, cucumber and chili

„Beuscherl“ from the DUCK

Duck breast
Savoy lasagna, pretzel dumplings, celery, herb mushrooms

Duck leg
Celery - mashed potatoes, Brussels sprouts

Toasted coconut ice cream
Mango granite, shortbread, mango jelly

per person 125
Carpaccio from the Canadian scallop
Kohlrabi leaf oil, kohlrabi, scallop chips, imperial caviar
Daniel Humm

Red prawn tartare
Pumpkin, pumpkin seed oil, curry mayonnaise, pumpkin vinaigrette
Mathias Werning

Lofoten Skrei
Kale, crispy pearl barley, mushrooms, smoked eel
Pascal Reuter

Sot-l’y-laisse
Onion cream, mushroom crumbles, chicken skin, egg yolk, mushrooms, fried chicken juice
Johannes Weber

Seabass
Salsify, lardo, beetroot butter sauce, winter truffle
Michael Kammermeier

Bavarian venison loin
Amaranth, parsley root, blood sausage, macis flower jus
Michael Kammermeier

Dark chocolate cream
Salt pretzels - vanilla ice cream, rum cherries, cherry vinegar gel, Amarena cherries, cherry-mint dust
Timon Drexler

4 course menu  120
5 course menu  135
6 course menu  150
7 course menu  165

All prices in EURO including VAT.

Please ask our staff for the key of the listed allergens and additives, as well as vegetarian or vegan food alternatives.