

STARTERS ENTREMETS COLD

Veal & Wild Garlic

asparagus | pani puri | cold béarnaise | caper apples

2022 Terlaner | Winery Terlan | South Tyrol | Italy

Salmon & Avocado Tarte

superior fjord salmon | dijon mustard mayonnaise | orange | chip

2022 Auxerrois | Winery Klumpp | Baden | Germany

Sainte-Maure Spring Salad

goat cheese | melon | pomegranate | hazelnut | french dressing

2021 Montrose Rosé | Domaine Montrose | Provence | France

STARTERS ENTREMETS WARM

Asparagus meets Scallop

asparagus crème soup | crustacean mezzelune | edamame | garlic | almond

2022 Silvaner Muschelkalk | Winery Bickel Stumpf | Franken | Germany

Cappellacci di Mozzarella

buffalo mozzarella | parmesan | thyme | lemon | pine nuts | candied olives

2022 HIPPY Rosé BIO | Château Roubine | Provence | France

Eggplant Gyoza

kimchi | carrot | yuzu | teriyaki | rice chips

2022 Sauvignon Blanc | Winery Thaller | Steiermark | Austria

MAIN COURSE

Best of Veal & Ox

veal fillet | ox short rib | corn | spinach | red pepper | baby carrot
2021 Pinot Noir | Winery Martin Waßmer | Markgräflerland | Baden | Germany

Chicken Supreme

Corn chicken | asparagus | broccolini | artichoke | morel jus | hollandaise
2022 Chardonnay | Winery Los Vascos | Valle de Colchagua | Chile

Grilled Branzino

sea bass | potato-sotto | celery | saffron | cherry tomatoes | capers
2022 Vermentino | Winery Lunae | Ligurien DOC | Italy

New Styled Parmigiana

eggplant | rhubarb chutney | tomato | mushrooms | vegan gouda | smoked tofu | black garlic
2020 Les Légendes Bordeaux Rouge | Winery Barons de Rothschild | Bordeaux | France

DESSERTS

Chocolat et Citron

mousse au chocolat | lemon curd | crumble | yuzu
2021 Seewinkelhof Spätlese | Winery Salzl | Burgenland | Austria

Frozen Spring

milk ice cream | pistachio | raspberry | elderflower | mango
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Sunset 3 courses € 89 | Wine accompaniment € 36
Starter/Entremets (1) | Main course (1) | Dessert (1)

Dinner Experience 4 courses € 109 | Wine accompaniment € 48
Starter/Entremets (2) | Main course (1) | Dessert (1)

Dinner Experience 5 courses € 125 | Wine accompaniment € 60
Starter/Entremets (3) | Main course (1) | Dessert (1)

Dinner Experience 6 courses € 135 | Wine accompaniment € 72
Starter/Entremets (4) | Main course (1) | Dessert (1)