Semaine Gourmande

Daily from 12:00 to 15:00

2 Gänge *2 Courses*	35
Petit Dessert	7.5

Wines that pair well

Knipser, Sauvignon Blanc 2024	0,15	7
Tormaresca, Torcicoda Primitivo Salento IGT 2022	0,15	7
Quarantini Black Blossom Virgin gin, apple juice, elderflower, ginger ale		12

Paprikacremesuppe, Piment d´ Esplette, Griesperlen
Cream of Pepper Soup, espellete pepper, semolina pearls

or

Feldsalat, Sherry Dressing, Grana Padano, geröstete Pinienkerne, Croutons
Lamb's Lettuce, sherry dressig, grana padano, toasted pine nuts, croutons

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Entenbrust, Rosa gebraten, Cassis sauce, Stangenbrokkoli, Kartoffelgratin
Duck Breast, served pink, cassis sauce, tenderstem broccoli, potato gratin

or

Heilbuttfilet, Glacierte Karotten, Dijon Senf Sauce, Kartoffelstampf
Halibutt Fillet, glazed carrots, dijon mustard sauce, potato pureé

or

Kürbismaultaschen, Blattspinat, Kürbisschaum, Kürbiskernöl, Pecorino
Pumpkin Ravioli, leaf spinach, pumpkin foam, pumpkin seed oil, pecorino

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Buttermilcheis, Pflaumenkompott, süße Streusel
Buttermilk Ice Cream, plum compote, sweet crumble

The Art of Pâtisserie

Pâtisserie von Anna Reckmann 6.5
Ask your server for our selection

Please inform the team of any dietary requirements or allergies.
A full list of ingredients is available upon request.

Vegetarian
Vegan V