

WINE

2018 Riesling Reiler Mullay Hofberg "Funkellshöll" Meurer, Mosel	0,1L 12€
or	
2011 Pinot Gris "Cuvée Sainte Catherine" Domaine Weinbach, Alsace	0,1L 16€
2018 Fontanasanta Nosiola Foradori, Trentino	0,1L 18€
2017 Riesling "Ried Gaisberg" Hirsch, Kamptal	0,1L 18€
2018 Branco de Sta. Cruz Telmo Rodriguez, Galicia	0,1L 16€
2019 Roero DOCG Sanche Stefano Occhetti, Piedemont	0,1L 16€
or	
2014 Bandol Rouge Domaine Tempier, Provence	0,1L 17€
Boal Reserva Barbeito, Madeira	5cl 16€
or	
2016 Merlot & Spätburgunder Beerenauslese Frey, Pfalz	0,1L 25€
or	
2018 Muscat de Rivesaltes Parcé Frères, Roussillon	0,1L 15€

MENU

Trout
Cauliflower / Caviar / Wheatgrass
or
Venison
Cranberries / Salad / Hazelnut

Potatosoup
Truffle from Perigord / Veal tongue / Leek cannelloni

Mackerel
Quince Dashi / yellow Radish / Avocado

Sea Bream
Bouchot Mussels / Hokkaido Pumpkin / Salsify

Onglet
Onion Tart / Celery / Vadouvan
or
Hare
Romanesco Broccoli / Chili Almond / Sweet potato

Vacherin Mont d`or
Potato / Caraway / Grapes
or
Black Berries
Sage / Panna Cotta / Nut
or
Brioche
Mango / Green Curry / Coffee

5 Course 175€ / 6 Course 190€

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ZIMMER

All prices incl. taxes
Subject to change