

## WINE

2021 Alvarinho -Contacto-  
Anselmo Mendes, Vinho Verde  
or

2019 Sauvignon Blanc "Ried Welles"  
Lackner-Tinnacher, Styra

"IWA 5" Sake of Japan  
Richard Geoffroy, Tateyama

2016 Grenache blanc "TROSOS blanc"  
Alfredo Arribas, Monsant

2019 Chardonnay Heinberg GG  
Weingut Heitlinger, Baden

2012 Bandol Rouge  
Domaine Tempier, Provence  
or

2016 "Magari" Bolgheri Rosso  
Ca' Marcanda GAJA, Tuscany

Poiré Granit  
Eric Bordelet, Normandie

2020 Riesling Graacher Himmelreich Auslese  
Joh.Jos. Prüm, Mosel

2018 Rosenmuskateller  
Kloster Neustift, Südtirol

Wine Pairing 5 Course 110€  
Wine Pairing 6 Course 130€

Wine Pairing 7 Course 150€  
Wine Pairing 8 Course 170€

## MENU

Char from Epfenhausen  
Alpine yoghurt / Linseed / Lettuce  
or

Quail from Bresse  
Zucchini / Lovage / Raspberry

Morels  
as a Soup / Goose liver / young Vegetables

Imperial Caviar  
White and Green Asparagus / Egg / Beurre Blanc

Prawn „Shark Bay“  
Vanilla Bisque / Mango / Thai Chives

Franzl's Lamb  
Wild Garlic / Coffee / Celery  
or

Wagyu from South Tirol  
Cheek and Boiled beef / Doux de Cevennes

Brillat-Savarin  
Honey from Straßlach / Pine nuts / Wild Herbs

Rhubarb and Strawberry  
Chervil / Grain / white Chocolate

Cheesecake  
Shortbread / Blueberry / Sorrel

5 Course 175€ / 6 Course 190€ / 7 Course 205€ / 8 Course 220€

ESS  
ZIMMER  
BY KÄFER

All prices incl. taxes  
Subject to change