

WINE

2018 Reiler Mullay Hofberg "Kell" 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 Argyros Assyrtiko Argyros Estate, Santorini	0,1L 20€
2019 Roero DOCG Sanche Stefano Occhetti, Piedemont	0,1L 16€
or	
2018 Côtes du Rhône Domaine Jamet, Rhône	0,1L 20€
Boal Reserva Barbeito, Madeira	5cl 16€
or	
1993 Banyuls Grand Cru Cave L'Étoile, Roussillon	5cl 13€
or	
2017 Jurancon "Au Capceu" Camin-Larredya, Jurancon	0,1L 17€

MENU

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

Jerusalem Artichoke
white Truffle from Alba / Egg yolk / Leek

Biskaya Mackerel
Quince Dashi / yellow Radish / Avocado

Sea Bream
Lamb's lettuce / Hokkaido Pumpkin / Salsify

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

Raw milk cheese Selection / Maître Antony
or
Black Berries
Sage / Panna Cotta / Nut
or
Brioche
Mango / Green Curry / Coffee

5 Course 170€ / 6 Course 185€

ESS
ZIMMER

All prices incl. taxes
Subject to change