

WINE

2021 Alvarinho -Contacto- Anselmo Mendes, Vinho Verde or 2018 Caroline Pranzegg, Alto Adige-South Tyrol	0,1L 14€ 0,1L 20€
“IWA 5” Sake of Japan Richard Geoffroy, Tateyama	5cl 20€
2016 Grenache blanc “TROS blanc” Alfredo Arribas, Monsant	0,1L 21€
2019 Chardonnay Heinberg GG Weingut Heitlinger, Baden	0,1L 24€
2015 Bandol Rouge Domaine Tempier, Provence or 2015 “Nectar Dei” Maremma Rosso Fattoria Nittardi, Tuscany	0,1L 20€ 0,1L 26€
Poiré Granit Eric Bordelet, Normandie	0,1L 15€
2020 Riesling Graacher Himmelreich Auslese Joh.Jos. Prüm, Mosel	0,1L 20€
1993 Gewürztraminer Essinger Rossberg Beerenauslese Frey u. Söhne, Pfalz	0,1L 26€

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 Tiro 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

All prices incl. taxes
Subject to change