

Degustation Menu

8 course menu 235

6 course menu 180 | 6

Corresponding wines

8 course menu 120

6 course menu 95

0,1 l per course including mineral water
and one cup of coffee

Loch Duart salmon 6

Herb sabayon, kohlrabi, finger limes, buckwheat
1,2,3,7,8,12

Imperial caviar 6

Potatoes, veal tongue, sour cream, parsley
1,2,3,7,8

Octopus 6

Beetroot gazpacho, sheep's milk yoghurt, couscous, bell pepper
1,2,3,5,7,10,12

Field mushroom 6

Confit, broccoli, chickweed, salted lemon, pine nuts
1,2,3,5,7

Langostino

Yellow Thai curry foam, coconut, carrot, peanut
1,2,3,5,6,7,9,11

Organic egg yolk

Morels, guanciale, wild garlic foam, green asparagus
1,2,3,5,7,12

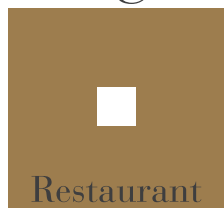
A5 Kagoshima Wagyu beef 6

Filet, tartar, sweet potato, wild cauliflower, radish, fermented pepper
1,2,4,5,7,11,12

Strawberries & rhubarb 6

Almond cream, curd, sorbet, shiso
1,2,3,5

Hugos



Food Additives & Allergens

1 Gluten · 2 Lactose · 3 Chicken Egg · 4 Soy · 5 Nuts · 6 Peanuts · 7 Celery · 8 Fish
9 Crustaceans · 10 Molluscs · 11 Sesame · 12 Mustard · 13 Lupins · 14 Sulphur dioxide