

Menu

LOCAL TROUT

beetroot | horseradish

BRUSSELS SPROUTS

quail egg yolk from Burgeis |
Perigord truffle

RAY WINGS

fermented garlic | leek

PORK BELLY

radish | mushrooms

LAMB FROM LAATSCH

onion | carot

PARSNIP

tangarin | brioche

CHOCOLATE

speck from our Duroc pigs |
herbes

7 course 170 Euro

6 course 160 Euro

5 course 150 Euro

4 course 140 Euro

Wine

RIESLING
WEINGARTEN WINDBICHEL |
2022 Castel Juval

CHARDONNAY HEINBERG |
2020 Winery Heitlinger

PETRA | 2022
Winery Röck

BLAUBURGUNDER JOHANN |
2022
Brunnenhof

CABERNET SAUVIGNON
HÖHEPUNKT | 2017
Winery Seeperle

RIESLING SPÄTLESE |
2009
Winery Zilliken

7 glas 70 Euro

6 glas 60 Euro

5 glas 50 Euro

4 glas 40 Euro

CHAMPAGNE LES ARPENTS |
Maurice Choppin