

Snacks

Caramelized Kalamata olive  
Cockle, coriander & seaweed

Grilled pulpo, chorizo & dried tomatoes

Essence of wild boar, cranberry & horseradish  
Praline of wild boar & miso

Menu

Foie gras with grape-relish  
Smoked almond & mushrooms

Char & asparagus from Neubokel  
Peas & wild garlic

Sea bass  
Ham, spinach & morels

Rack of Lamb  
Paprika, potato & thyme

Cheese selection

and / or

Champagne cream sorbet „Edition Ruinart Rosé“

Coconut with passion fruit  
Carrots & granola

Sweet final

Strawberry, corn & popcorn

Pralines

5 courses 230 € - excluding sea bass, with sorbet or cheese

6 courses 245 € - with sorbet

7 courses 260 €

We kindly ask you to select one uniform menu per table.

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained restaurant personal for assistance.

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Menu

Carpaccio of Umberfish & Thai-Vinaigrette  
Mango, papaya & cucumber A, C, D, 3

Norway lobster & cognac bisque  
Romaine lettuce & Büsumer shrimps

Onsen egg with Mimolette  
Pulled chicken, Pimientos de Padrón & parsley

Saddle of venison  
Beetroot & spruce

Cheese selection  
and / or

Champagne cream sorbet „Edition Ruinart Rosé“

Sour cream, cucumber & mint  
Grapefruit & raspberry

Sweet final

Strawberry, corn & popcorn  
Pralines

- 5 courses 230 € - excluding Norway lobster, with sorbet or cheese
- 6 courses 245 € - with sorbet
- 7 courses 260 €

For menu changes, we reserve the right to charge a supplement.