



MENÜ

Auftakt	Fenchel Vadouvan Bitter Salat Fenchel Geräucherte Peperoni Käse Fenchel Ingwer Basilikum
Makrele	Bete Rhabarber
Garnele	Meerrettich Senf
Schalotte	Birne Huhn
Kohl	Kümmel Petersilie
Milchkuh	Pilz Walnuss
Klee	Dinkel Quitte
Ausklang	Fenchel braune Butter Karamell Fenchel Kalamansi Safran Fenchel Apfel Vanille

128,- € Menü
+80,- € Wein
+70,- € Alkoholfrei

Handgetauchte Jakobsmuschel 32,- €



MENÜ VEGETARISCH

Auftakt	Fenchel Vadouvan Bitter Salat Fenchel Geräucherte Peperoni Käse Fenchel Ingwer Basilikum
Frischkäse	Bete Rhabarber
Gurke	Sonnenblumenkern Senf
Schalotte	Birne Rettich
Kohl	Kümmel Petersilie
Pilz	Sherry Walnuss
Klee	Dinkel Quitte
Ausklang	Fenchel braune Butter Karamell Fenchel Kalamansi Safran Fenchel Apfel Vanille

128,- € Menü
+80,- € Wein
+70,- € Alkoholfrei



M E N U

Prelude	Fennel Vadouvan Bitter Lettuce Fennel Smoked Peppers Cheese Fennel Ginger Basil
Mackerel	beetroot rhubarb
Shrimp	horseradish mustard
Shallot	Pear Chicken
Cabbage	cumin parsley
Dairy cow	mushroom walnut
Clover	spelled quince
Finish	Fennel brown butter caramel Fennel calamansi saffron Fennel Apple Vanilla

128,- € Menu
+80,- € Wine
+70,- € Non-alcoholic

Hand-dipped scallop 32,- €



VEGETARIAN MENU

Prelude	Fennel Vadouvan Bitter Lettuce Fennel Smoked Peppers Cheese Fennel Ginger Basil
Cream cheese	beetroot rhubarb
Cucumber	sunflower seed mustard
Shallot	pear radish
Cabbage	cumin parsley
Mushroom	Sherry Walnut
Clover	spelled quince
Finish	Fennel brown butter caramel Fennel calamansi saffron Fennel Apple Vanilla

128,- € Menu
+80,- € Wine
+70,- € Non-alcoholic