

EigenArtMenue

Aperitif

Champagner | Herbert Beaufort | Carte d'Or Grand Cru | brut 0,1l

scallop & pork belly
curry | mango | cucumber | radish^{cef}

„StrammerMax“
bread soup | pumpernickel | yolk | serrano

crayfishes & samlet
terrine | marinaded | pickled | roe^{efi}

filled pasta
classic | parmesan | chanterelle

to pause
sorbet

sea bas, CrustaNova prawn & ImperialGoldCaviar
saffron pearl barley | asparagus | spinach | sunchoke^{adfij}

or

Tournedos Rossini
Filet, truffle & foi gras
brioche | asparagus | chervil root | shallot^{adfij}

variation of desserts
tarte | chocolate cake | mousse | crème brûlée
sorbet | icecream | sweets^{adf}

7 courses	109,00
6 courses	99,00
4 courses	79,00
3 courses	69,00

additional with champagne plus 13,00