

MENÜ LATE SUMMER 2010

DECIDUOUS FOREST [Vegetable Brittle : Jogurt – Dips]
GOOSE LIVER [grilled Almond Milk Cream : Chantarelles]
SWEET WATER [Bodensee – Cisco : Chicken Broth]
WILD SALMON [Votive smoked]
MACKEREL [Calf's Head : green Tomato – Gazpacho]
SNOWBALL [Elder : Gin Tonic jellied]
CRABS [Sweetheart Cabbage : Bouchot Mussels Jus]
TOFU [Char Caviar : Lemon Leaves]
FROG LEGS [Coriander Peas : Black Garlic]
SOUR CUCUMBER [Pumpernickel]
WILD PIGEON [Sesam Cream : Innards Sandwich]
BACK OF DEER [Olives Cracknel : Pistachio Cream]
GOAT CHEESE [Mountain Hay : Summer Truffle]
BUTTERMILK CLOWD [Verveine : Floral sweet sour]
CEREAL [Field]
WALK THROUGH THE FOREST [in Late Summer]
PILLOW [Kardamom : Cherry]
WHITE PEACH [Champagne Lemonade : Marzipan Ice Mountain]
HERBAGE [Garden frozen]

MENU 220 Euro

WINE 105 Euro