

MENU 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]

FROG LEGS [Coriander Peas : Black Garlic]

SOUR CUCUMBER [Pumpernickel]

WILD PIGEON [Innards Sandwich : Sesam Cream]

BACK OF DEER [Olives Cracknel : Pistachio Cream]

EDITION FOR SWEETS [Served in small little Scenes]

MENU small 150 Euro : MENU medium 190 Euro

WINE small 70 Euro : WINE medium 90 Euro

To ensure a smoothly flow, we ask for understanding that we can serve all menus only by table.