

MENU WINTER 2010

FALLOW GROUND [Ceps : Hazelnutmilk : Paper]

CZAR BREAKFAST [Tatar : Wodka : Kaviar]

ROLLMOP [Sardine : Bone marrow : green Salad]

CALFS HEAD [Königsberg Style : Crab]

CABBAGE AND ROOTS [smoked cottage cheese]

GOOSE LIVER [Popcorncream : Chickenjuice]

SWEET WATER [Donau Salmon : Hay : Chestnut Cous Cous]

SALT WATER [razor shell : horseradish – applejuice]

EEL [raspberries : brussels sprouts]

COUNTRY EGG [Jabugo Bellota Hamjuice : Brown Butter : Alba Truffle]

DUCK [sesame : sweetheart cabbage]

RABBIT & PEPPER [celery : dates]

EDITION FOR SWEETS [Put on Stage in 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.