

## Wine

2015 Centgrafenberg  
Weißer Burgunder „R“ Großes Gewächs trocken  
Rudolf Fürst, Franken  
16

2014 Chardonnay „Champs Rouges“  
Domaine Labet, Jura  
15

2015 Super Natural Hausmarke  
Moric, Roland Velich, Burgenland  
10

2013 Domaine de l'Horizon Rouge  
Vin de Pays des Côtes Catalanes  
15

2013 Rosé d'un jour  
Ferme de la Sansonniere  
Domaine Mark Angeli, Loire  
10

## Menu 1

Bresse Chicken  
Cereals / Rapa / Buttermilk  
24

Morel  
Asparagus / Perigord Truffel / Peas  
28

Char  
Potato Risotto / Dill Beurre Blanc / Lychee  
44

Fillet and Shoulder of Veal  
Beans Cassoulet / Pear / Café de Paris  
48

Medlar  
Lemongras / Passion Fruit / Amaranth  
12

Raspberry  
Basil / Fresh Cheese / Macadamia  
16

4 Course 115 / 5 Course 130 / 6 Course 145

## Wine

2015 Edelstahl

Silvaner Best Of trocken  
Winzerhof Stahl, Franken

8

2013 Savennières „Les Caillardières

Domaine du Closel, Loire

16

2012 Derthona Timian

Timorasso Riserva

Massimo Pastura, Cascina La Ghersa, Piemont

10

2010 Ex Vero II

Werlitsch, Südsteiermark

14

2006 Gevrey-Chambertin

Domaine Serafin, Burgund

20

2014 Muscat Beaumes de Venise

Perrin, Rhône

11

## Menu 2

Crab

Caviar / Asparagus / Beefsattel

36

Sea Bass

Parsly Root / Tamarind / Sesame

54

Red Mullet

Mussel / Curry / Red Pepper

49

Calf's Kidney

Mustard de Meau x/ White Cabbage / Tarragon

32

Deer from the region

Chanterelles / Sweet potato / Cumberland

54

Raw Milk Cheese / Maître Antony

16

Pistachio

Honey / Physalis / Chili

12

Rhubarb

White Chocolate / Woodruff / Almond

16

5 Course 145 / 6 Course 160 / 7 Course 175 / 8 Course 190