

## 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

2010 Brunello di Montalcino  
Riccardo Talenti, Toskana  
21

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

## Menu 1

Bresse Chicken  
Cereali / Rapa / Buttermelk  
24

Morel  
Asparagus / Perigord Truffel / Peas  
28

Char  
Potato Risotto / Dill Beurre Blanc / Lychee  
44

Saddle of Lamb  
A Pot auf feu / Shiitake / Romanesco  
56

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

2008 Blaufränkisch "Rheiburg"

Uwe Schiefer, Burgenland

24

2014 Muscat Beauges 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

Pigeon from Anjou / Grenoble Style

Caper / Tomato / Lemon / Potato

58

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