

## Wine

2015 Centgrafenberg  
Weißer Burgunder „R“ Großes Gewächs trocken  
Rudolf Fürst, Franken  
15

2015 Grüner Veltliner  
Riede Steiner Schreck  
HM Lang, Kremstal  
18

2012 Derthona Timian  
Timorasso Riserva  
Massimo Pastura, Cascina La Ghera, Piemont  
10

2012 Barolo Serralunga  
Ferdinando Principiano, Piemont  
16

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

## Menu 1

Bresse Chicken  
Cereals / Rapa / Buttermilk  
24

Green Pea  
Carabinero / Royal / Lovage  
22

Brook Trout  
Eel / Beet Root / Yuzu  
42

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

2016 Lorcher Riesling trocken  
Weingut Eva Fricke, Rheingau  
10

2015 Ehl-Stahl Sauvignon Blanc  
Fass 500 "ZweiMännerWein"  
Winzerhof Stahl  
14

2013 Viña de Martin "A Teixeira"  
Louis Rodriguez Vazquez, Ribeiro  
13

2013 Savennières „Les Caillardières  
Domaine du Closel, Loire  
16

2006 Gevrey-Chambertin  
Domaine Serafin, Burgund  
20

2013 Maury Vendange  
Domaine Poudroux  
10

## Menu 2

Crab  
Caviar / Asparagus / Beefsattel  
36

Atlantic Cod  
Elder / Purple Curry / Smoked Almond  
48

Skate  
Artichoke / Olive / Limoncello  
44

Calf Tongue and Sweetbread  
Green Asparagus / Passionfruit  
32

Deer from the region  
Chanterelles / Sweet potato / Cumberland  
54

Raw Milk Cheese / Maître Antony  
16

Red Shiso  
Champagne / Lime / Chocolate  
12

Cherry  
Coffee / Tonka Bean  
16

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