

SOMMERFELD

Grilled beetroot, fresh goat cheese, camelina seeds and dill

Celery baked in a salt crust, sourdough bread velouté, horseradish and lovage

Gently pickled char from the Spessart

Dashi-Beurre-Blanc, radishes, chives

2022 Vermell, Can Descregut, Penedès, Spain

Kohlrabi cooked in nut butter

Matured buttermilk, parsley coulis, rapeseed, lemon

2020 Chardonnay »Les Sardines« Robert Denogent, Burgundy

Gently poached pike-perch

Fish essence, tomato, roasted linseed

1987 Bernkasteler Badstube Riesling, Kerpen Winery, Moselle

Guinea fowl

Raviolo in its own stock with Roscoff Onion

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Lightly smoked leg

Roasted poultry jus, young artichoke, Porcini mushroom, wild herb salad

2018 »Ouvrage«, Domaine des Huards, Loire

Grilled pear

Tonka bean ice cream, hazelnut brittle and verjus

2009 Hattenheimer Hassel Riesling Auslese, Kaufmann, Rheingau

Tarte Tatin of quince, cinnamon, vanilla cream

Menü 149 €

Filtered water throughout the evening: 8.50 € per person

Menu wine accompaniment 72 €

We accept the following payment methods: Girocard (EC), Visa, Mastercard, cash