

Degustationsmenü

- Oktober -

AM ABEND

Jakobsmuscheln | Haselnuss | Limette | Olive

scallops | hazelnut | lime | olive

2018 Amphora "Exedra" blanc, Puiggròs, Katalonien

Wildconsommé | Bohnenkraut

game consommé | savoury

2019 Muskat Love, Demeter, Jürgen Leiner, Pfalz

Lachs | Schwarzwurzel | Mandarine | Estragon

salmon | black salsify | tangerine | tarragon

2017 Pinot Blanc "Les Pierres Chaudes" 17/18, Julien Meyer, Elsass

Short Ribs | Pilze | Jus

short ribs | mushrooms | jus

2017 Clos Fantine Tradition, Olivier Andrieu, Languedoc

Salbei | Zitrone | Topinambur

sage | lemon | jerusalem artichoke

Sommelier-Schorle