

## Wine

2015 Stettener Pulvermächer  
Riesling GG trocken  
Jochen Beurer, Württemberg  
16

2016 Sylvaner 19-68  
Michael Teschke, Rheinhessen  
13

2016 Brouilly  
Alex Foillard, Beaujolais  
15

2014 Montevertine  
Montevertine, Toskana  
20

1983 Gewürztraminer Vieilles Vignes Andlau  
Remy Gresser  
18

1998 Rivesaltes Ambré "17ans"  
Parcé Frères, Roussillon  
9

## Menu 1

Char from the Lech  
Yuzu / Sour Cream / Caviar from Tainach

Black Cod  
Black Pudding / Beet Root / Roasted Onions

Oxtail  
Smoked Potato / Egg Yolk / Truffel from Perigord

Milk Suckling Pig  
Savoy Cabbage / Pineapple / Resina Bean

Emmentaler Urtyp  
Pumpernickel Bread / Apple / Mustard Seeds

Litschi  
Poppy Seed / Milk / Wheatgrass

Single Malt  
Chocolat Amer / Kumquat / Mascarpone

5 Course 150 / 6 Course 165 / 7 Gang 180

## Wine

2000 Port Vintage  
Graham's, Portugal  
20

2015 Ayler Kupp Riesling "Faß 15 Stirn"  
Weingut Peter Lauer, Saar  
14

2016 Puligny-Montrachet  
Domaine Chavy, Burgund  
15

2016 Château Jean Faux  
"Saint Radegonde" blanc, Bordeaux  
14

2015 Pinot Noir Sonoma Coast  
Patz & Hall, Kalifornien  
24

2009 Kröver Letterlay  
Riesling Auslese "Häsje"  
Martin Müllen, Mosel  
14

## Menu 2

Fois Gras  
Cellerie / Coffee / Elderberry

Green Curry  
Scallops / Alga / Pea Pod

Sea Bass  
Passion Fruit / Polenta / Cauliflower

Monkfish Cheeks  
Lentils / Red Pepper / Sour Cream

Sweetbreads  
Cabbage / Almond / Cereal Vinegar

Raw milk Cheese / Maître Antony

Pear  
Cardamom / Hazelnut / Opalys

Plum - Shiso  
Parsly / Buckwheat

5 Course 150 / 6 Course 165 / 7 Course 180 / 8 Course 195  
+ Truffel 25€ p.P.