

ESS ZIMMER

MENU

Maties from the Lake Trout
Cucumber / Apple / Mustard Seeds

Fillet of beef from Werdenfelser Land
as Tataki / roasted Onion / Mojo Verde

Carabinero from the Atlantic
Kashmir Curry / Watermelon / Dim Sum

Algarve Grauper
Chanterelles / old Sherry / Ground Ivy

Suprême from Bresse Chicken
Tomato / Miso / Aubergine

Tête de Moine
Hazelnut / young Leek / Truffle from Périgord

Baba
Vineyard Peach / Campari / Tahiti Vanilla

Cru de Virunga
Mara des Bois / Elderflower / Tasmanian
Pepper

5 Course 185€ / 6 Course 200€
7 Course 210€ / 8 Course 230€

All prices incl. taxes