# Gourmet Menu

Preludes

Amuse Bouche

Gröbenzell Trout

Bell Pepper | Savory Thyme | Myoga

Gentle Dancing Mushroom

Rhubarb | Green Almond | Amazake

Smoked Eel

White Strawberry | Tagetes | Capers

$Ox^2$ from Lampl Hof

Croquette | Blackberry | Kohlrabi | Cassia Blossom
Denver Cut from the milk brine
&
Nightshade Vegetables

Botanical Shock

Sorrel | Sea Buckthorn | Szechuan Pepper

ZiBa

Citrus | Banana | Tarragon

Affineur Waltmann Cheese Selection (optional) 22 €

We are pleased to offer a vegetarian version of our menu

# Lunch

Friday 12:00 PM – 3:00 PM

All in | 159 € | Gourmet Menu

4-course | 109 € | Gourmet Menu

3-course | 95 € | Gourmet Menu

3-course | 49 € | Business Lunch

Wine Pairing (full) | 99 €

Wine Pairing (4 wines) | 79€

Non-alcoholic Pairing (full) | 79 €

Non-alcoholic Pairing (4 drinks) | 69 €

# Dinner

Thursday – Saturday 6:00 PM – 1:00 AM

All in | 179 € | Gourmet Menu

4-course | 149 € | Gourmet Menu

Wine Pairing (full) | 99 €

Wine Pairing (4 wines) | 79€

Non-alcoholic Pairing (full) | 79 €

Non-alcoholic Pairing (4 drinks) | 69 €