dinner

Additionally to our menu you will have the choice between either a non-alcholic pairing and a winefocused drinks pairing.



drinks pairing

einsunter*n*ull

salted
baked & whipped
char fermented strawberries, brown butte
white turnip beet, yogurt, dill
shellfish miso, tomato

+ langoustine 32 €

potato leek, porcini mushrooms

beef savoy, vadouvan

peach lemon targetes, ginger beer

sweets

additional courses from the vegetarian menu possible

6 courses // 155,-7 courses // 170,-

water flat // 12,- p.p.

dinner

Additionally to our menu you will have the choice between either a non-alcholic pairing and a winefocused drinks pairing.



drinks pairing

einsunter*n*ull

salted

baked & whipped

vegetables radish, fermented strawberry

white turnip beet, yogurt, dill

miso

tomato, verbena, tarragon

potato leek, porcini mushrooms

celery buckwheat, chard

peach lemon targetes, ginger beer

sweets

additional courses upon request

6 Gänge // 155,-

water flat // 12,- p.p.