

Snacks & Apéros

Caviar / Potato / Horseradish
Dike Cheese / Leek
Amberjack / Swede / Wasabi
Piglet / Soy / Sesame

Menü

Norwegian Scallop

Yellow Beetroot / Grapefruit / Salty Fingers

Red Helene meets Fennel

Churros / Tarragon / Bengamot

Swedish Pike-Perch

Pearl Onion / Sweet Potato / Enoki Mushrooms

Potato Risotto

Buttermilk / Rhubarb / Belper Knolle / Girsch

Quail

Asparagus / Quinoa / Wild herbs

Lamb from North Friesland

Parsley root / Wild garlic / Pomegranate / Seeds

Cheese from Affineur Waltmann

Fruit Bread / Chutneys / Nuts

Pistachio

Cranberries / Hukambi / Salted pretzel

Petit Fours

3-course 99,00€

Each additional course 20,00€

If you have any existing allergies or intolerances, please contact us.

Please indicate when making your reservation if you would like
to eat the vegetarian menu

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Potato / Horseradish
Dike Cheese / Leek
Swede / Wasabi
Beetroot / Grapefruit

Menü

Red Helene meets Fennel
Churros / Tarragon / Bergamot

Potato Risotto
Buttermilk / Rhubarb / Belper Knolle / Girsch

Asparagus
Wild garlic / Pomegranate / Seeds / Yuzu

Cheese from Affineur Waltmann
Fruit Bread / Chutneys / Nuts

Pistachio
Cranberries / Hukambi / Salted pretzel

Petit Fours

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