

Snacks & Apéros

Salmon Trout / Rapeseed / Hemp
Burrata / Olive / Tomato
Dairy Cow / Mustard
Black Salsify / Coffee

Menu

Yellowtail Amberjack from Denmark
Buttermilk / Shiso / Radish / Caviar

Sourdough Bread
Water Buffalo / Wild Garlic / Apple

Free-range Chicken from Thormählen Farm
Fricassee / Carrot / Pistachios

Swedish Pike Perch
Sunflower Seeds / Wild Herbs / Lardo

Lamb
Bulgur / Date / Cauliflower / Pomegranate

Cheese from Affineur Waltmann
Fruit Bread / Chutneys / Nuts

Rhubarb from Holstein
Sugar Beet / White Fu

Petit Fours

3-course 109,00€
Each additional course 22,00€

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

Snacks & Apéros

Barley Praline
Burrata / Olive / Tomato
Beetroot / Hazelnut
Black Salsify / Coffee

Menu

Radish

Buttermilk / Shiso / Buckwheat

Sourdough Bread

Water Buffalo / Wild Garlic / Apple

Carrots from Großholz Farm

Spring Onions / Pistachios

Sunflower Seed Risotto

Wild Herbs / Chicory / Dike Cheese

Cauliflower

Bulgur / Date / Pomegranate

Cheese from Affineur Waltmann

Fruit Bread / Chutneys / Nuts

Rhubarb from Holstein

Sugar Beet / White Fu

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