

DINNER vegetarian

SNACKS

KOHLRABI

Kimchi, Coriander & fermented Paprika

PUMPKIN from Boierhof

Zucchini, Granny Smith & XO

CHAWANMUSHI

Chanterelle, Fennel & Shiitake Dashi

KALE

Horseradish, Dill & fermented Asparagus Beurre Blanc

POMME PAILLASSON

Parmesan, Cucumber & Chives

BEETROOT

Kampot Pepper, black Garlic, Fig & Sauce Vierge

MOUNTAIN PINE

Apple & Calendula

PEACH

Corn & Iced Tea

PETIT FOURS

3 COURSES 95 (Kohlrabi, Beetroot & Peach)

5 COURSES 155 (without Chawanmushi, Pomme Paillason, Mountain Pine)

8 COURSES 195

(vegan possible if ordered in advance)

WINE/NON-ALCOHOLIC PAIRING

3 COURSES 55/45

5 COURSES 85/75

8 COURSES 115/100