

DINNER

SNACKS

PIKE PERCH from Marco

Kohlrabi, Coriander & fermented Paprika

PUMPKIN from Boierhof

Zucchini, Granny Smith & XO

CHAWANMUSHI

Ikura, Fennel, Bottarga & Bacon Dashi

CHAR from Marco

Horseradish, Dill & fermented Asparagus Beurre Blanc

COPPA DI BAVARIA

Arugula & Potato

IMPERIAL PIGEON

Kampot Pepper, black Garlic, Fig & Sauce Vierge

MOUNTAIN PINE

Apple & Calendula

PEACH

Corn & Iced Tea

PETIT FOUR

3 COURSES 95 (Pike Perch, Imperial Pigeon & Peach)

5 COURSES 155 (without Chawanmushi, Coppa di Bavaria & 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

SIGNATURES

(you can add signature dishes to your menu)

PORK TAIL from Altdorf

Sorrel, Caraway & Sauerkraut Beurre Blanc

25

SALMON TROUT from Marco

Artichoke à la Barigoule, Ginger Dashi & bavarian Lardo

25

SWEETBREAD

Kampot Pepper & white Currant

30

ALLGÄUER MOUNTAIN CHEESE

Potato Soufflé & Summer Truffle

25

For 2 Persons "Classic since 1950"

Chateaubriand 400g, Green Asparagus, Water Spinach & Potato Gratin

Calf-Jus & Sauce Béarnaise

150