

18 HIRSCHAU 04

MENU

eel / onion / wasabi
potato / mountain cheese
beetroot / char
1804 ramen

VEAL ▾

cabbage turnip & buttermilk

SOURDOUGH ▾

cress / wild garlic / white beer

TROUT ▾

carrot & nut butter

FENNEL

onion & rice

SWEETBREAD

champignon & wild garlic

ROOSTER ▾

green asparagus & morel

OR

POLTING LAMB ▾

turnips & pointed cabbage

WHITE QUINOA

raspberries & goat cheese

BABA ▾

rhubarb & sour cream

puff pastry / peach croustade
chocolate tart / butterscotch

CALF'S HEAD 55

beetroot & N25 caviar

CELERY 30

foie gras & black root

WINTER TRUFFLE 45

brillant savarin & parsley root

CHEESE 12

choose a cheese from our selection
to extend your menu

Add-on's only available in combination with a menu

ADD-ONS

SMALL

our sommelier offers a viticultural
journey through exciting wines from
Germany, Austria and Northern Italy in
five glasses matching the small menu

EXTENDED

an emmersive experience awaits with
eight wines paired to the large menu
including the finest wines by the glass

WINE PAIRING

MENU

▾ 5 COURSE / 130
8 COURSE / 180

WINE PAIRING

5 COURSE / 60
8 COURSE / 90