

# JOURNEY

## Amuse



**Goose and duck foie gras | rhubarb | raspberry**

€ 35



**Miso soup | guineafowl | wakame**

€ 17



**Scallop | mango chili | coconut**

€ 35



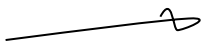
**Lamb | couscous | yoghurt**

€ 45

or

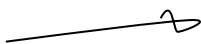
**Codfish | spinach | nashi pear**

€ 45



**Liquorice | muscovado sugar | currant**

€ 13



**Variation of cheese | chutney | bread with fruits**

€ 22



## Petit Fours

Your chef de cuisine  
Christoph Hesse

6 course menu	€ 137	
5 course menu	€ 119	without cheese
4 course menu	€ 106	without soup, cheese
3 course menu	€ 78	without soup, entremets, cheese

# TIMELESS

## Amuse



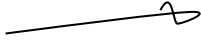
**Hamachi | cucumber | radish**

€ 25



**Tomato soup | prawn | tarragon**

€ 21



**Pigeon | carrot | fennel**

€ 36



**Veal | potato | morel**

€ 45

or

**Meagre | ratatouille | polenta**

€ 45



**Strawberry | sorrel | oat**

€ 17



**Variation of cheese | chutney | bread with fruits**

€ 22



## Petit Fours

Your host  
Tobias Flötotto

6 course menu	€ 137	
5 course menu	€ 119	without cheese
4 course menu	€ 106	without soup, cheese
3 course menu	€ 78	without soup, entremets, cheese