

Sührung Erlebnis

Grüne Erbse

Garden peas, elderflower

Bismarck Herring

Brötchen, romaine lettuce

Eisbein

Pork knuckle, Sauerkraut

King Crab *

Zeeland oyster, Sekt

Duck Liver Terrine

Preserved kelp, green asparagus

Weißer Spargel aus Ried *

White asparagus, langoustine, vanilla

Wild Cod

Spinach, Riesling beurre blanc, caviar

Spätzle – Soft egg noodles

Ramson, Morrel mushrooms

Lamb & “Birne, Bohne und Speck”

Pears, beans and bacon

or

A3 Hokkaido Wagyu Tenderloin

Celeriac, oxtail, Blaufränkisch (add 800)

Opalys 33% White Chocolate *

Lemon, basil, puff rice

Strawberry

Honey bread

Feines Gebäck

Sweets & pastries

6500

5000

Beverage pairings

Wine

2000 / 3000

Juice

1200 / 1800

Add-ons

30g Kaviari “Kristal”

3200

30g AKI “Ossetra Imperial”

3800

Served with a side of Störhappen or Labskaus