

HAPPY Mother's DAY

On Sunday 12 May we want to spoil the mothers again. Chef Raffaele and our sous chef Stefan have once again created creative dishes where all tastes are served. Chris and Marc combined a perfectly fitting wine arrangement to experience everything in harmony.

Menu € 47,00

Wine paring € 26,00

Marinated Norwegian salmon in beetroot | cured salted lemon |
tartar of gently cooked prawns and pickles

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Poultry broth with ginger and sereh | baked asparagus |
chopped morilles | smoked turkey fillet

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Softly cooked veal loin | May turnips | pearl barley with young
peas | grilled white asparagus | sauce veal and marrow

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Basil sugar loaf parfait | gel strawberries | impregnated
strawberries in elderflower