

Vorspeise | Starter

€ | MR

Kalbstatar Thunfisch Espuma Sesam Sellerie Chip Kapern Äpfel Zitronen Crème Weizengras veal tartar tuna espuma sesame celery chip caper apple lemon cream wheatgrass <i>Aop Bourgogne Aligoté 2020 (D-vine 10cl)</i>	22€ 5500
Wildkräuter Salat Tiger Garnelen Aioli wild herb salad tiger prawns aioli	19€ 4750
Wildkräuter Salat Ziegenkäse Feigensenf Feigenkompott INNSiDE Dressing wild herb salad goat cheese fig mustard fig compote house dressing	18€ 4500
Anti Pasti gegrilltes Gemüse Serrano Oliven getrocknete Tomaten Anti Pasti grilled vegetables serrano olives sun-dried tomatoes	17€ 4250
Veganes Ceviche Tofu Palmherzen Tomate Avocado Gurke Nori vegan ceviche tofu palm hearts tomato avocado cucumber nori	18€ 4500
Carpaccio vom US Rind Trüffel-Mayo Rucola Parmesan Pinienkerne US beef carpaccio truffle mayo rocket salad parmesan pine nuts <i>AOP Saint-Emilion Grand Cru 2018 Château de Béchaud (D-vine 10cl)</i>	19€ 4750

Suppe | Soup

Fischsuppe Edelfische Basilikum Pesto fish soup nobel fish basil pesto	16€ 4000
Brokkolicremesuppe Parmesanklösschen Mandel broccoli cream soup parmesan dumplings almonds	14€ 3500

Pasta | Pasta

Spaghetti Aglio e Olio Gambas Bottarga spaghetti aglio e olio gambas bottarga <i>AOP Pouilly-Fumé Domaine Joseph Mellot (D-vine 10cl)</i>	24€ 6000
Tagliatelle Kalbsbolognese Gemüse Brunoise tagliatelle veal bolognese vegetable brunoise	22€ 5500
Ravioli Pecorino & Feige Salbeibutter Pinienkerne ravioli pecorino figs sage butter pine nuts <i>DOC Valpolicella Ripasso 2018 (D-vine 10cl)</i>	21€ 5250
Vegane Gemüse-Walnuss-Lasagne Oliven Creme Frisée vegan vegetable walnut lasagne olive cream frisée <i>AOP Meursault Domaine André Goichot (D-vine 10cl)</i>	23€ 5750

Hauptgang | Main Course

Tagliata vom Black-Angus Rind 200g Rucola Panzanella Salat Parmesan black Angus beef tagliata 200g rocket panzanella salad parmesan <i>DOC Valpolicella Ripasso 2018 (D-vine)</i>	34€ 8500
Heritage Irisches Rinderfilet 200g getrüffelte Sellerie Crème sautierter Spinat heritage irish beef fillet 200g truffled celery cream sautéed spinach <i>AOP Aloxe-Corton Vieilles Vignes Domaine Maillard (D.vine 10cl)</i>	42€ 10500
Neuseeländisches Lammkotelett Pistazien Kruste Baby Gemüse Kartoffelcreme new zealand lamb chops pistachio crust baby vegetables potato cream <i>AOP Crozes-Hermitage Cuvée L, Domaine Combier (D-vine 10cl)</i>	39€ 9750

Label Rouge Lachs Erbsen Risotto grüner Spargel Zitrus Chutney label rouge salmon green pea risotto green asparagus citrus chutney <i>AOP Sancerre Sancerre Domaine la Clef du Récit (D-vine 10cl)</i>	31€ 7750
Wolfsbarschfilet mediterraner Kartoffelstampf wilder Brokkoli Veloute de Poisson sea bass fillet mediterranean mashed potatoes wild broccoli veloute de poisson <i>AOP Chablis 1er Cru Montmains Domaine du Chardonnay (D-vine 10cl)</i>	33€ 8250

Nachtisch | Dessert

Pistazien Parfait Erdbeeren in Facetten Vanille Crumble pistachio parfait strawberries vanilla crumble	12€ 3000
Apfel Tarte Mandelcrème Salzkaramell Eis apple tarte almond cream salted caramel ice cream	12€ 3000
Käse Variation Feigen Senf Grissini Nüsse cheese variation fig mustard grissini nuts <i>AOP Meursault Domaine André Goichot (D-vine)</i>	24€ 6000