

Frühling Dinner 1 / *Spring Dinner 1*

Linsensalat, Peterli, Stunden-Ei
Lentils, parsley, egg

Blumekohlcrèmesuppe, Trüffel
Cream of cauliflower, truffle

Frühlingshafter Blattsalat, Kräutervinaigrette, Belper Knolle
Spring salad, herb vinaigrette, Swiss pepper cheese

Maispoularde, Spargel, neue Kartoffeln
Corn-fed chicken supreme, asparagus, potatoes

Käseteller mit einer Auswahl an Rohmilchkäse
Plate with assorted raw milk cheese

Rhabarber Streuselkuchen, Erdbeersorbet
Rhubarb cake, strawberry sherbet

3-Gang Menu / <i>3-course menu</i>	89
4-Gang Menu / <i>4-course menu</i>	105
5-Gang Menu / <i>5-course menu</i>	120
6-Gang Menu / <i>6-course menu</i>	135

Frühling Dinner 2 / *Spring Dinner 2*

Hummersalat, Spargel, Vanille
Lobster salad, asparagus, vanilla

Rindstatar, Spargel, Belper Knolle
Beef tartare, asparagus, Swiss pepper cheese

Seezungenfilets, Bärlauch, Champagner
Sole filets, wild garlic, Champagne

Roastbeef, Sauce Béarnaise, Zucchettiblüte, Rosmarin-Kartoffeln
Roasted beef, Béarnaise sauce, zucchini blossom, rosemary potatoes

Käseteller mit einer Auswahl an Rohmilchkäse
Plate with assorted raw milk cheese

Truffes-Schnitte, Bourbon Vanille Glace
Chocolate cake, bourbon vanilla ice cream

3-Gang Menu / <i>3-course menu</i>	95
4-Gang Menu / <i>4-course menu</i>	110
5-Gang Menu / <i>5-course menu</i>	125
6-Gang Menu / <i>6-course menu</i>	145

Frühling Dinner 3 / *Spring Dinner 3*

Rindscarpaccio, Spargel, Parmesan, Olivenöl
Beef carpaccio, asparagus, Parmesan, olive oil

Gebeizter Saibling, Buttermilch, Brunnenkresse
Pickled arctic char, buttermilk, watercress

Kresseschaumsuppe, Forelle, Sauerrahm
Cream of cress, trout, sour cream

Kalbssteak, Morchelsauce, Kartoffelstock, Cherrytomaten
Saddle of veal, morel sauce, mashed potatoes, cherry tomatoes

Käseteller mit einer Auswahl an Rohmilchkäse
Plate with assorted raw milk cheese

Himbeer-Tiramisu
Raspberry tiramisu

3-Gang Menu / *3-course menu* 95
4-Gang Menu / *4-course menu* 115
5-Gang Menu / *5-course menu* 135
6-Gang Menu / *6-course menu* 155

Prime Dinner

Maiscrèmesuppe, hummer, Vadouvan
Cream of corn, lobster, Vadouvan

Burrata, Spargel, Vanille
Burrata, asparagus, vanilla

Hamachi, Zitrone, Meeraromen
Kingfish, lemon, sea herbs

Rindsfilet Rossini, Entenleber, Rotweinschalotten, Brioche
Beef tenderloin, duckliver, redwine shallots, brioche

Käseteller mit einer Auswahl an Rohmilchkäse
Plate with assorted raw milk cheese

Zitronen-Meringue Tarte
Lemon meringue tarte

3-Gang Menu / *3-course menu* 110
4-Gang Menu / *4-course menu* 135
5-Gang Menu / *5-course menu* 155
6-Gang Menu / *6-course menu* 175