

Menu „1857“

From September 19th to October 28th from 6pm to 7:30 pm

Salmon tartare | Radish | Buttermilk | Apple
2017er Pino Grigio, Argentina

Chestnut Cream Soup | Burgundy Truffle
2020er Chardonnay, France

Lobster | Wild mushrooms | Jerusalem artichoke
2021er Pinot Noir Rose, Baden

Confit mackerel
Tarragon | Pumpkin | Potato
2019er Collio Chardonnay, France

-or-

Grilled flank steak
Sea Buckthorn | Beetroot | Chervil Root
2020er Chateau de Jau, France

Cherry | Original Beans "Udzungwa" | Cherry Brandy
Lanson Campagne "Blanc de Blancs

5 courses 79.00 € | Including beverage accompaniment 119.00 €

6 courses 99.00 € | Including beverage accompaniment 145.00 €

For a vegetarian alternative, please contact us.