


Menu „1857“

Wednesday – Saturday

June 5th – August 31st

The „One“

Veal pâté | Blackberry

Cream of Kohlrabi Soup | Chive 

Sot-l`y-laisse | Porcini mushroom | Potatoe

Beef Tenderloine

Truffle | Champignon | Celery

+ with Duckliver, plus 10,00 €

-and/or-

Wild Vegetables

Cauliflower | Broccoli | Parsley root 

Lemon | Apricot | Caramelised Chocolate 

-and/or-

Pithivers au Foin | Fig | Celery 

Menu „1857“

Wednesday – Saturday
June 5th – August 31st

The „Other“

Radicchio | PX-Balsamico | Cottage Cheese 🌿

„Bouillabaise“

Salmon | Scallop | Shrimp

Corn | Yuzu | Cayenne 🌿

Wild Boar

Back & Ragout | Savoy Cabbage | Potatoe

-and/or-

Catfish Cheeks

Wild Cauliflower | Chive | Topinambur

Mango | White Grapefruit | Garden Herbs 🌿

-and/or-

Pithivers au Foin | Fig | Celery 🌿

🌿 vegetarian

Menu „1857“

Wednesday – Saturday

June 5th – August 31st

„Additional to the main course“

Mashed potatoes from ‘La Ratte’ potatoes 🌱

-or-

Sweet potato - corn strudel 🌱

„The specialist terms“

Sot-l`y-laisse

Chicken oysters are the two little oval-shaped pieces of meat attached to a bird on either side of the backbone. They’re overlooked by many, but savoured by enthusiasts for their texture and flavour. It’s almost a signature piece of chicken because it’s got the cleanness of the breast but the flavour of the leg or thigh.

PX-Balsamico

A balsamic vinegar from the Pedro Ximénez grape variety.
The balsamic vinegar we use has been stored for 15 years.

Pithivers au Foin

A soft cow's milk cheese from the Coulommier family. This comes from the Ile de France and was matured on hay. It tastes very creamy and slightly flavoursome.
We source this from Maître Waltmann.

Yuzu

This luxurious Japanese fruit is a citrus hybrid that originated in China over 1000 years ago. A hybrid between a mandarin orange and another citrus fruit. Yuzu can be described as having a strong, sour taste but being very fragrant.

„Menu options“

2-Course:	49,00 €
3-Course:	59,00 €
4-Course:	67,00 €
5-Course:	89,00 €
6-Course:	109,00 €
7-Course:	119,00 €

You are very welcome to combine the courses
of the 'one' with the 'other'.

Up to 3-courses we recommend a side dish with the main course.

We charge € 2.00 for changes to the side dishes.

If you have any questions about allergens and additives, do not
hesitate to contact us.

If you have allergies or intolerances that could trigger reactions that are hazardous to your health,
we are unfortunately unable to offer you any meals.
Please understand that we reserve the right not to bear this risk.