

MENU

CONNOISSEUR'S TIME

Ox Heart Tomato
Pumpernickel | Plum | roasted

puffball
lentils from Umbrien | ferment | spruce shoots

Pikeperch Pike
Newzealandspinach | trumpet squash

Pasta
Cuanciale | Parmesan | Peccorino | salve

Dear
GNUDI | black cabbage | Borlotti | peach

Blackberry
Almond | Stracciatella

*The Menu forr 140,00 – Drink accompaniment 75,00
We only serve the menu per table.*

The menu prices include LEOGANT filter water.

Prices in € including VAT

À LA CARTE

*You are welcome to sit by the table
put together an individual menu.*

STARTER

Ox Heart Tomato
Pumpernickel | Plum | roasted

BETWEEN

puffball
lentils from Umbrien | ferment | spruce shoots

Pikeperch Jke jime
Newzealandspinach | trumpet squash

Pasta
Cuanciale | Parmesan | Peccorino | salve

MAIN DISHES

Dear
GNUDI | black cabbage | Borlotti | peach

DESSERT

Blackberry
Almond | Stracciatella

*4 dishes for 120,00 – Drink accompaniment 52,00
5 dishes for 130,00 – Drink accompaniment 65,00
6 dishes for 140,00 – Drink accompaniment 78,00*

The menu prices include LEOGANT filter water.

Prices in € including VAT

DRINK ACCOMPANIMENT

OX HEART

2021 Côtes de Brouilly -Le Clos- BIO
Château Thivin | Beaujolais

Gnista Crisp | Malmö
Rhubarb | Ginger | Vinegar | Habanero

PUFFBALL

2021 PERSIFLAGE Chardonnay
KTCN | Steiermark | without sulphur

ANTILOPE Domaine des Grottes
grapes | Apple | herbal infusion

ZANDER

2022 Black White Cuvée Burgenland
Weingut Schwarz | 80% Chardonnay | 20% green Veltliner

FAR & SON Botanicals
yellow Grapefruit | Kaffir | lemongras

PASTA

2018 STILÈMA fiano Greco
Kampanien | Mastroberadino | Barriques

ARENSBAK white
quince | Thymian | wooden barrel

DEAR

2021 GE Syrah out of Aßmannhäuser wooden barrel
Badisches Land | Ziereisen | Markgräferland

Bôtan Henry Quatre
Forest fruits | herbs | Verjus

BLACKBERRY

2014 late harvest red Heinrich
Merlot | Zweigelt | Blaufränkisch

' FAR & SON
Cherry | Hibiskus | Mezze