

March

I Roasted lettuce heart

Buttermilk · lovage · cardamom · beet roots

Langhe, Angelo Negro

2018 Favorita

II Warm salmon

Cabbage turnip · wild garlic · rhubarb · cashew

Südsteiermark, Weingut Tement

2017 Morillon

III Pulled pork cheeks - dry aged

Cima di Rapa · celery · chorizo · dill

Pays d'Herault, Domaine de La Dourbie

2018 Joseph (Carignan)

IV Tarragon-ice cream

Lemon · smoked almonds · dried raspberry

or

IV Selection of cheese

Brown bread · chutney

Tokaj, Domaine Disznókó

2011 Tokaji Furmint Late Harvested

Menu

3 courses	43	accomp. wines	20
4 courses	49	accomp. wines	26

à la carte

course I	14
course II	16
course III	25
dessert	9

Simply sorgenfrei

Innovative dishes, smaller portion, too delicious to share.

Ham-platter

Duroc-ham · Prosciutto Crudo

Roasted sunchoke

Lentils · brown butter · sorrel · mushroom-stock

Bean stew

Veal tongue · wasabi · seaberry · celery

Pasta "LouRiz"

Cauliflower · cranberries · tandoori · pine nut

Codfish

Grapefruit · coriander · yellow beetroot · onion

Label Rouge-Duckbreast

Sauerkraut · miso · smoked rice · chili

Selection of cheese

Five kinds · Zimmermann brown rye bread · chutney

Each plate 16 / 3 plates menu 44 / 4 plates menu 58

Our classic dish

Best way to eat a really good entrecote.

Steak Frites

Argentinean „Black Ranch“ Entrecôte · homemade french fries ·
Sauce Béarnaise · mixed salad

200 g 30 / 300 g 38
