



35 Years Anniversary Menu

Confit Ikarimi salmon and tartar, caviar,
winter salad with cucumber, curry cream and ginger-lime gel
contains fish, lactose, celery, fructose and sulfites

Foamed crustacean soup with ravioli of noble fish,
fennel, peppers, celery and tarragon foam
contains fish, gluten, lactose, crustaceans, celery and sulfites

Roasted fillet of beef and braised bitok with thyme jus,
seasonal vegetables and carrot cream
contains lactose, mushrooms, celery and sulfites

Opera slice with white chocolate Chantilly,
pickled sour cherries and tonka bean ice cream
Contains egg, lactose, gluten, fructose and sulfites

**3-course menu at € 88.00 per person
(without crustacean soup)**

4-course menu at € 106.00 per person



Menu Jardin Vegan

Beet marinated with raspberry dressing with Wetterauer potato and beet salad,
lamb's lettuce, walnut vinaigrette and horseradish gel
contains celery, sulfites and nuts

Risotto with edible mushrooms,
truffle mushroom sauce and chervil foam
contains mushrooms, celery and sulfites

Baked vegetables "Wellington" from the oven,
roasted vegetable jus, seasonal vegetables and carrot puree
contains mushrooms, celery and sulfites

New York cheesecake with dark chocolate Chantilly,
seasonal fruit and mango sorbet
contains sulfites, soy, fructose and nuts

**3-course menu at € 88.00 per person
(without risotto with edible mushrooms)**

4-course menu at € 106.00 per person