

WINTERGARTEN MENU

Daily from 6 pm

Amuse Bouche

Seared scallops



Sugar peas | radish | citrus fruits

Wagyu beef slices

Ponzu | fermented chinese cabbage | Peanuts

Atlantic Tristan lobster

Baby peas | chicory | orange butter nage

Delice of Alb Valley veal

Parma ham | sage | Olivetti tomatoes

Coconut Crèmeaux



Blueberry | macadamia

Petit fours

Menu in 5 courses €145

Menu in 4 courses €130

(Scallops | Wagyu beef | veal | coconut)

Menu in 3 courses €115

(Scallops | veal | coconut)

WINE PAIRING

To complement the Wintergarten Menu, our Restaurant Manager recommends the following wines, which wonderfully match the flavors of our dishes. Let yourself be inspired by these selected drops.

2021 Riesling Fuchsmantel

Weingut Karl Schäfer

Bad Dürkheim | Pfalz

2022 La Soufrandiere Pouilly Vinzelles

Les Quarts Burgundy

France

2021 Grauburgunder Achkarren Schlossberg

Weingut Dr. Heger

Ihringen Kaiserstuhl | Baden

2010 Chianti Classico Grand Selezione

Eamiglia Losi

Tuscany | Italy

2016 J. J. Prüm Wehlener Sonnenuhr

Riesling Spätlese

Mosel | Germany

Wine pairing 5 courses €90

Wine pairing 4 courses €80

Wine pairing 3 courses €70

The listed wines are also available by the glass.

Our service team will be pleased to assist you individually.