

4/6

150 / 200

PRINTEMPS Asparagus · wild garlic · smoked eel

ENCRE Sepia · lardo · parmesan

PETIT BATEAU Brill · watercress · Nage Sancerre

FERME Pigeon · puntarelle · pickled cherries

POTAGER Lettuce · juniper · lemon thyme

FRAISE Rice pudding · vanilla · madeira

4-course-menu without POTAGER
and main course to choose from PETIT BATEAU or FERME

All prices quoted include the statutory value added tax.

In case of allergies or intolerances, please contact our service team.

2018	Albariño 'Dous Ferrados', Do Ferreiro, Galicia, Spain
2017	Chardonnay 'Alte Reben', Bernhard Huber, Baden, Germany
2017	Sauvignon Blanc 'Grassnitzberg Reserve', Tement, Southern Styria, Austria
2016	Côtes du Rhône 'Saint-Agathe', Georges Vernay, Rhône, Frankreich
2019	Riesling 'Euchariusberg' Kabinett, Hofgut Falkenstein, Mosel, Germany
2019	Bugey 'Cerdon', Renardat Fache, Savoyen, France

PREMIUM

0,1l

2015	Albariño 'Ill Ano', Bodegas Fefiñanes, Rías Baixas, Spain	23
2017	Meursault 'Perrières' 1er Cru, Domaine Vincent Girardin, Burgundy, France	50
2018	Pouilly-Fumé 'Silex', Benjamin Dagueneau, Loire, France	45
2012	Les Tosses, Terroir Al Limit, Priorat, Spain	60
2013	Jurançon 'Jardins de Babylon', Dagueneau & Potrat, Sud-Ouest, France	33
	Exquise, Jacques Selosse, Champagne, France	40

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