



We look forward to welcoming you!

Chef de cuisine Holger Lutz
Maitre & Sommelier Patrick Berger



Opened Thursday & Friday from 18.30 h
Kitchen hours: 18.30 h to 21.00 h

Opened Saturday from 12.00 h and 18.30 h
Kitchen hours: 12.00 h to 14.00 h & 18.30 h to 21.00 h

Closed Sunday to Wednesday



Menu

Goose liver

Salt caramel | dried fruit | yeast
€ 32,-

Eel from the region

Smoked eel | Teriyaki | mustard seed | Pancetta ham | quince
€ 29,-

Celery_sweet chestnut

Sea salt | borscht brew | truffle pearls
€ 24,-

Langostino „Royal“

Sauerkraut | oyster yoghurt | home fries | apple | roasted bread
€ 28,-

Bresse pigeon

Boudin Noir | radicchio | calamansi | parsley
ZG € 34,- | HG € 42,-

Lamb from the salt meadows

Bulgur | topinambur | avocado | eggplant | date
€ 45,-

Vacherin Mont-d'Or

Confited potato | pomegranate | Bellota ham | pear
€ 18,-

Beetroot_Manjari

Iced beetroot | buttermilk | hazelnut | chocolate
€ 19,-

4 course menu * € 95

each additional course as menu portion + € 19

Canard classique: The duck in 3 courses (at least 2 persons)

Breast | sorbet | leg

per person 75 €

Your host



Holger Lutz
Chef de cuisine



Patrick Berger
Maître & Sommelier

additives and allergens, please see additional menu