

SOMMERFELD

Sunflower seed crustado, piquillo peppers, sheep's cheese, Taggiasca olive, rocket

Marinated cucumber, quail egg, smoked char roe, lettuce

Gently pickled char from the Spessart

Dashi-Beurre-Blanc, radishes, chives
2022 Vermell, Can Descregut, Penedès, Spain

Kohlrabi cooked in nut butter

Matured buttermilk, parsley coulis, rapeseed, lemon
2020 Chardonnay »Les Sardines« Robert Denogent, Burgundy

Zander confit in olive oil

Fish essence, tomato, roasted linseed
1987 Bernkasteler Badstube Riesling, Kerpen Winery, Moselle

Guinea fowl

Raviolo in its own stock with Roscoff Onion &

Lightly smoked leg

Roasted poultry jus, young artichoke, mushroom, wild herb salad
2020 Clos Tue-Loup »Brézé«, Arnaud Lambert, Loire

Caramelized vineyard peach

Sour cream ice cream, Marcona almonds, thyme honey
2009 Hattenheimer Hassel Riesling Auslese, Kaufmann, Rheingau

Plum tart, vanilla cream, umeboshi

Menü 149 €

Filtered water throughout the evening: 8.50 € per person

Menu wine accompaniment 72 €

We accept the following payment methods: Girocard (EC), Visa, Mastercard, cash