

Vegan menu

*** Lentil terrine, fermented eryngii oyster
mushroom, purslane emulsion*

** Jerusalem artichoke, pointed cabbage,
caramelized Jerusalem artichoke sauce*

*Beetroot steak, crackers, carrot, turmeric,
saffron sauce*

Butternut, quince, chestnuts, miso emulsion

** Fermented chicory, parsley root, mixed
mushrooms, potato rösti*

** Chocolate mousse, sea buckthorn espuma,
vegan yogurt an, verbena ice cream*

** 3-courses menu at € 55, with selection of drinks at € 73 (only at noon)*

*** 4-courses menu at € 75, with selection of drinks at € 102 (excl. dessert
drink)*

6-courses menu at € 95, with selection of drinks and dessert drink at € 149

Selection of drinks with alcohol or without alcohol