

„Gustostückerl“ Spring

Apéro's

Yeast Bread - Fennel - Butter

Provence Asparagus
wild Garlic - Morrel - Anchovies

Sweetbreads
Head - Qince - „green sauce“

Kohlrabi from Munich
Lard - Vadouvan

Brittany Lobster
Puntarella - Citrics

Austrian Wagyu
Sourdough - Celery - Truffle

Rhubarb
Olong tea - raw milk

Sheeps Yogurt
Arabica - Caramell

Menu 7 Courses € 175,-

Menu 5 Courses € 155,-

Selection of Cheese from Willi Schmidt / Sankt Gallen € 25 p. Person