

Ludwig van

artichoke

hazelnut, parmesan garum, black truffle
€ 16,00

chervil bulb

red chard, hour egg, brown butter
€ 15,00

oxtail

pretzel, chanterelle, parsley root
****5 course menu****
€ 18,00

lobster 'bisque'

fregola Sarda, mango, tarragon
****6 course menu****
€ 19,00 € 28,00

Secreto and belly from Ötscherblick pork

smoked corn, leek heart, caraway seed
€ 28,00

Baba au Rhum

black berry, rosemary, candied almond
€ 14,00

4 course € 64 | 5 course € 74 | 6 course € 84
wine accompaniment € 31 | € 36 | € 41
cover € 4