



Aperitif:

Sparkling Wine Cuvée Vaux Brut, Schloss Vaux 0,1l 7,5 €

Brodersen Mule 12€

Homemade Ginger Beer,
vodka, lime, cucumber, mint

Quince Spritz 9,5€

Homemade quince syrup,
sparkling wine, lemon, soda

Tasting menu:

Modern, creative, aromatic!

We can put together different menus tailored to your own taste!

Amuse:

Cauliflower „Müsli“ with apple sorbet and white truffle
Our housemade **Breads**, butter, dip and olives

Homemade duck liver parfait

with chocolate jelly, quince compote and cocoa brioche fried in butter

Tataki of fjord trout fried in coffee and chili

on a Sicilian citrus fruit salad with fresh mint and beurre blanc

Cod fillet fried with grapes & almonds

in verjus sauce on sauerkraut with dill and fine mashed potatoes

Palate cleanser

lychee sorbet & ginger beer

Pink breast & crispy leg of farmyard duck

with cumquat compote, spiced jus, ginger red cabbage and fried potato patties

Baked apple with a twist

Baked apple ice cream with rum raisins, cinnamon sprinkles and marzipan foam

3-course 62€

4-course 72€

5-course 82€

Wine pairing including aperitif

30€/40€/50€