

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 Scheurebe Fehlfarbe, Katharina Wechsler, Rheinhessen

Kohlrabi cooked in nut butter

Matured buttermilk, parsley coulis, rapeseed, pickled lemon

2020 Chardonnay »Les Sardines« Robert Denogent, Burgund

Zander fried on the skin

Fish essence, tomato, roasted linseed

1987 Bernkasteler Badstube Riesling, Weingut Kerpen, Mosel

Guinea fowl

Raviolo in its own stock with Roscoff Onion

&

Lightly smoked leg

Roasted poultry jus, young artichoke, mushroom, wild herb salad

2017 Morgon »Côte du Py« Domaine Jean Foillard, Beaujolais

Caramelized vineyard peach

Sour cream ice cream, Marcona almonds, thyme honey

2004 Wehlener Sonnenuhr Riesling Auslese, J.J. Prüm, Mosel

Kreppel & plum

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