KLE

MENU

Bread & Games
greeting from the kitchen

Foie gras
celery | green apple | mustard ice cream | brioche

Golden trout
cream cheese | dill | radish | trout caviar | dashi

Lobster soup
char tartare | lobster ravioli | yuzu | turnip cabbage

Sturgeon
split peas | yellow beets | pumpkin cream | smoked fish aspic

Pigeon
pigeon dumplings | parsnips | red cabbage | artichoke
rowanberry jus

Dry-aged saddle of beef
potato tree cake | mushroom emulsion | duxelles | black cabbage
mushroom jus | cream

Chocolate
curd ice cream | chestnuts | cherry | orange

Gault&Millau

Menu 3 courses € 85 | wine pairing € 37
Menu 5 courses €105 | wine pairing € 51
Menu 7 courses € 125 | wine pairing € 64

falstaff
GENIESSEN WEIN ESSEN REISEN

Menu 4 courses € 95 | wine pairing € 44
Menu 6 courses € 115 | wine pairing € 58

*Since we work with seasonal and fresh products there may be changes at short notice.

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