

CROUSTADE	pear and hazelnut
MACARON	black forest miso and radish
BRIK ROLL	tofu and sour cream
MENU VEGAN	
MISO AUBERGINE	with sesame, cucumber and kimizu
DOUGHNUTS	with ginger and papaya from “Oberfranken”
TOPINAMBUR	with yuzukoshō, green apple and dim sum
BEETROOT	walnut gnocchi, walnut milk and yuzu
BLACK ROOT	with cranberry, braised Brussels sprouts and beech mushrooms
CHOCOLATE	dark chocolate with coconut and passion fruit
raw milk cheese from Maître Affineur Bernard Antony	
instead of dessert 16 / as a supplement 26	
SWEETS	Cheesecake - Marzipan - Rice Semifreddo - Cassis
MENU	155
	115 (without tomato, carrot)



prices in € incl. VAT