

<b>CROSTINI</b>	with confit tomato, kohlrabi and citrus cream
<b>TARTELETTE</b>	with Jerusalem artichoke, rhubarb and wild garlic
<b>CRISPY CUP</b>	with vegan ceviche

#### **MENU VEGAN**

<b>CARROT TATAKI</b>	with ponzu, pickled shimeji and daikon radish
<b>ASPARAGUS</b>	with green curry and mustard pickle
<b>RAVIOLI</b>	Savoy cabbage ravioli, morel, yuzukoshō and candied yuzu zest
<b>CAULIFLOWER</b>	with roasted yeast beurre blanc, peas and sherry
<b>ROASTED CELERY</b>	with beetroot, almonds and tarragon

<b>SPRING</b>	Rhubarb, lemon thyme, raspberry and vanilla
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**raw milk cheese from Maître Affineur Bernard Antony  
(not vegan)**

instead of dessert 16 / as a supplement 26

#### **SWEETS**

<b>MENU</b>	159
	119 (without asparagus, ravioli)



prices in € incl. VAT