

MENU

MARTIN WEGHOFER

BALFEGO TUNA I MACADAMIA I BRAISED ONION

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CARROT I EEL I EGGPLANT-CREAM CHEESE

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IRISH MÒR OYSTER I LEMON I BACON

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LEMON SALAD I CALAMARI I ALMONDS

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PATAGONIAN TOOTHFISH I AVOCADO I EDIBLE CRAB

ARCTIC CHAR I CAVIAR GRAND SELECTION I KOHLRABI

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RIS DE VEAU I LARD I PICKLES

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VEAL I AGRIA POTATO I LARDO

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RED GRAPE I CHAMPAGNE I YOGURT

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BLUEBERRY I SPICED MILK I PISTACHIO

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SWEETS ON WHEELS

WINE RECOMMENDATION

SANCERRE CÔTE DES MONTS DAMNÉS 2023
DOAMINE HUBERT BROCHARD | LOIRE

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CHARDONNAY R 2023
REBHOLZ | PFALZ

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GRÜNER VELTLINER RIED SPIEGEL ERSTE LAGE DAC 2017
BRÜNDLMAYER | KAMPTAL

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RIESLING HATTENHEIMER WISSELBRUNNEN GG 2009
JOSEF SPREITZER | RHEINGAU

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CHÂTEAU-PICHON-LONGUEVILLE-COMTESSE DELALANDE 2007
2 ÉME GRAND CRU CLASSÉ | PAUILLAC

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RIESLING RUPPERTSBERGER SPIEB BEEREN AUSLESE 2011
BASSERMANN-JORDAN | PFALZ

MENUE

6 COURSE MENU: 205€
5 COURSE MENU, WITHOUT TOOTHFISH: 175€

UPGRADE:

EXTRA 15g CAVIAR PURMANO GRAND SELECTION ADDITIONALLY
TO LEMON SALAD: +55€

JAPANESE WAGYU A5 INSTEAD OF LAMB: +85€

RECOMMENDATION:

FRENCH CHEESE SELECTION I CHUTNEY: 35€

WINE PAIRING:

6 PAIRED WINES: 169€
5 PAIRED WINES: 142€

NON-ALCOHOLIC PAIRING:

6 PAIRED DRINKS: 95€
5 PAIRED DRINKS: 82€

APERITIF HIGHLIGHTS; SERVED FROM THE MAGNUM-BOTTLE.

CHAMPAGNE BOLLINGER SPECIAL CUVÉE: 23€
CHAMPAGNE BOLLINGER ROSÉ: 29€
CHAMPAGNE BOLLINGER LA GRANDÉ ANNÉE 2018: 45€
SERVED IN 0,1L

OF COURSE; WE ARE HAPPY TO ACCOMMODATE ANY ALLERGIES AND INTOLERANCES. PLEASE INFORM
US IN ADVANCE OF YOUR RESERVATION

ALL PRICES PER PERSON INCLUDING SERVICE FEE AND VAT
MARTIN WEGHOFER I ANNA-SOPHIE HANKE
BORAN TAS I KARIM KUTTERER I BERKAY BAYIR
JUSTIN KUNZ
JULIA KRAUSE I ALINA SCHMITT I JESSICA JÖLL

