

KITCHEN MENU

MONASTERY BREAD & BUTTER, OIL

AMUSE-BOUCHE

CEP MUSHROOM PARFAIT WITH RYE BRIOCHE

TOMATO “NIÇOISE” TARTLET
HERB GARDEN BOUQUET WITH SWEET MUSTARD DRESSING
FISH TACO

BRITTANY CRAB

APPLE, CUCUMBER, TARRAGON, PINK PEPPERCORN

IKARIMI SALMON

CAULIFLOWER, COCONUT MILK, GREEN CURRY, LEMONGRASS BROTH, PICKLED ELDERFLOWER

ROASTED BUTTERNUT PUMPKIN IN WAGYU FAT

BLUE PRAWN, VADOUVAN, SOUR CREAM, PUMPKIN XO, PUMPKIN SEED OIL

RAW MARINATED KAGOSHIMA BEEF A5

DAIKON RADISH, FERMENTED CHILI, PEANUT, ONION BOUILLON, CORIANDER

GRILLED BLUEFIN TUNA

BEEF MARROW, CHIVES, FERMENTED PEPPER, SMOKED FISH BROTH, RADISH

BAVARIAN VENISON SADDLE

MAITAKE MUSHROOM, BACON, CELERIAC, SALT-CURED PLUM

CHEESE TROLLEY

FROM OUR MAÎTRE AFFINEUR WALTMANN

JERUSALEM ARTICHOKE – CHOCOLATE GANACHE

BLACKCURRANT, PIEDMONT HAZELNUTS, CARAMEL, YOGURT CHIPS

PETITS FOURS

COLD DUCK
BUBBLE GUM ICE CREAM
GUGELHUPF WITH MOSCOVADO SUGAR, PECAN

8 COURSE MENU	250,00 €	
7 COURSE MENU	240,00 €	WITHOUT TUNA
6 COURSE MENU	225,00 €	WITHOUT BEEF & TUNA
5 COURSE MENU	200,00 €	WITHOUT PUMPKIN, BEEF & TUNA

8 COURSE WINE PAIRING	150,00 €
7 COURSE WINE PAIRING	140,00 €
6 COURSE WINE PAIRING	125,00 €
5 COURSE WINE PAIRING	100,00 €

YOUR HOST WISH YOU A LOT OF PLEASURE

PETER BERGER	DAT PHAM	JESSICA DONCASTER	SEBASTIAN SCHUPP
SAKHINUR GAZIEVA	SELINA ROTHFUCHS	SANDRO GRÜNHEID	SIMONE WEBER
MICHAEL KAMMERMEIER	JIMMY LEDEMAZEL		

VEGETARIAN MENU

MONASTERY BREAD & BUTTER, OIL

AMUSE BOUCHE

CEP MUSHROOM PARFAIT WITH RYE BRIOCHE

TOMATO "NIÇOISE" TARTLET
HERB GARDEN BOUQUET WITH SWEET MUSTARD DRESSING
FISH TACO

CREAMY CELERIAC "WALDORF" SALAD
APPLE, PISTACHIO, PINK PEPPERCORN, TARRAGON

WILD CAULIFLOWER
COCONUT MILK, GREEN CURRY, LEMONGRASS BROTH, PICKLED ELDERFLOWER

ROASTED BUTTERNUT PUMPKIN
VADOUVAN, SOUR CREAM, PUMPKIN XO, PUMPKIN SEED OIL

SHREDDED OYSTER MUSHROOM
DAIKON RADISH, FERMENTED CHILI, PEANUT, ONION BROTH, CORIANDER

GRILLED EGGPLANT
CHIVES, FERMENTED PEPPER, RADISH

BEETROOT
MAITAKE MUSHROOM, CELERIAC, SALTED PLUM

CHEESE TROLLEY
FROM OUR MAÎTRE AFFINEUR WALTMANN

SUNFLOWER SEED & SALTED CARAMEL ICE CREAM
ORIGINAL BEANS VIRUNGA, BLACKBERRY, OXALIS, RUM POP ROCKS

PETITS FOURS
COLD DUCK
BUBBLE GUM ICE CREAM
GUGELHUPF WITH MOSCOVADO SUGAR, PECAN

8 COURSE MENU	195,00 €		8 COURSE WINE PAIRING	150,00 €
7 COURSE MENU	185,00 €	WITHOUT EGGPLANT	7 COURSE WINE PAIRING	140,00 €
6 COURSE MENU	175,00 €	WITHOUT MUSHROOM & EGGPLANT	6 COURSE WINE PAIRING	125,00 €
5 COURSE MENU	165,00 €	WITHOUT PUMPKIN, MUSHROOM & EGGPLANT	5 COURSE WINE PAIRING	100,00 €

YOUR HOST WISH YOU A LOT OF PLEASURE

PETER BERGER	DAT PHAM	JESSICA DONCASTER	SEBASTIAN SCHUPP
SAKHINUR GAZIEVA	SELINA ROTHFUCHS	SANDRO GRÜNHEID	SIMONE WEBER
MICHAEL KAMMERMEIER	JIMMY LEDEMAZEL		



ALL PRICES IN EURO INCLUDING VAT.
Please ask our staff for the key to the listed allergens and additives,
as well as vegetarian or vegan food alternatives.

LUNCH MENU

MONASTIC BREAD & BUTTER, OIL

AMUSE-BOUCHE

LET YOURSELF BE CULINARILY SURPRISED BY THE WEEKLY CHANGING MENU

OF OUR CHEF DE CUISINE MICHAEL KAMMERMEIER

PETITS FOURS

3 COURSE MENU	100,00 €	3 COURSE WINE PAIRING	50,00 €
4 COURSE MENU	125,00 €	4 COURSE WINE PAIRING	75,00 €

YOUR HOST WISH YOU A LOT OF PLEASURE

- PETER BERGER

DAT PHAM

JESSICA DONCASTER

SEBASTIAN SCHUPP
- SAKHINUR GAZIEVA

SELINA ROTHFUCHS

SANDRO GRÜNHEID

SIMONE WEBER

ANTONIA HEMBES
- MICHAEL KAMMERMEIER

JIMMY LEDEMAZEL



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