

KITCHEN MENU

MONASTERY BREAD & BUTTER, OIL

AMUSE-BOUCHE

SPELT FRENCH TOAST WITH MUSHROOM PARFAIT MADE WITH MUSHROOMS FROM ELTVILLE

SHELLFISH TARTLET, APPLE, TARRAGON
ICED PASSION FRUIT GAZPACHO, MANGO, CUCUMBER
PIKE PERCH CANNELLONI, FENNEL, PISTACHIO

“VEAL CARBONARA”

VEAL TARTARE, GUANCIALE, PARMESAN, EGG YOLK, PEPPER

CANADIAN LOBSTER

MELON, AVOCADO, BASIL, CHILI

POACHED SOLE

FOIE GRAS, SMOKED EEL, SEAWEED, MUSHROOM DASHI, AGED SOY SAUCE

SMOKED PORK BELLY GLAZED WITH PEACH

ONION CREAM, POINTED CABBAGE, PEACH

SAUTÉED PIKE PERCH

BUTTER LETTUCE, VEAL HEAD RAVIOLI, CHANTERELLES

ROASTBEEF WITH ONION ASH

CORN, CHIMICHURRI, WILD BROCCOLI, TACO

CHEESE TROLLEY

FROM OUR MASTER AFFINEUR WALTMANN

FIG LEAF SORBET

FRESH GOAT CHEESE, FIG MUSTARD, PORT WINE, POPPY SEEDS

PETITS FOURS

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

8 COURSE MENU	250,00 €	
7 COURSE MENU	240,00 €	WITHOUT LOBSTER
6 COURSE MENU	225,00 €	WITHOUT LOBSTER & SOLE
5 COURSE MENU	200,00 €	WITHOUT LOBSTER, SOLE & PORK BELLY

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

SPELT FRENCH TOAST WITH MUSHROOM PARFAIT FROM ELTVILLE

OVEN-ROASTED TOMATO TARTLET, OLIVE OIL, OLIVE CAVIAR
ICED PASSION FRUIT GAZPACHO, MANGO, CUCUMBER
HAY-MILK RICOTTA CANNELLONI, FENNEL, PISTACHIO

CHIOGGIA BEET

SUN-DRIED TOMATOES, PARMESAN, EGG YOLK, PEPPER

MELON SALAD

AVOCADO, BASIL, CHILI

SMALL MUSHROOM STEW

SEAWEED, TOFU, SOY SAUCE, MUSHROOM DASHI

SMOKED CELERY COOKED IN SALT DOUGH

ONION CREAM, POINTED CABBAGE, PEACH

SAUTÉED ARTICHOKE

WINTER TRUFFLE, CHANTERELLES, ARTICHOKE BROTH

GRILLED CORN

CHIMICHURRI, WILD BROCCOLI, TACO

CHEESE TROLLEY

FROM OUR MAÎTRE AFFINEUR WALTMANN

SUNFLOWER SEED & SALTED CARAMEL ICE CREAM

BLACKBERRY, OXALIS

PETITS FOURS

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

8 COURSE MENU	195,00 €	
7 COURSE MENU	185,00 €	WITHOUT MELON
6 COURSE MENU	175,00 €	WITHOUT MELON & MUSHROOM
5 COURSE MENU	165,00 €	WITHOUT MELON, MUSHROOM & CELERY

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		



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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