



Prologue

We believe, that people simply think more beautiful, if they are surrounded by beautiful things,

and for that reason our head chef Hannes Graurock, carried by his own lives philosophy, creates a noble domestic clear cooking style far from everyday life and characterized by very special refined nuances. Surprises with class and loving attention to detail are the standard of our entire kitchen staff. Let yourself be seduced by extremely delicate compositions between tradition and progression. Look forward to expertly staged regional and seasonal products which are going to bring color to your plates and leave No room for boredom on your palate. We wish for you to always remember our house in relation to a culinary exchange of ideas, a communal ritual and a pleasure trip for the senses. If this way the big picture, with its many small pieces, becomes a perfect union, that our whole team achieves what it stands for – that our guests have a beautiful place where they can experience beautiful things.



„*Moments*“

• CULINARY ENTRANCE •

FOIE GRAS 1, 3, 5, 7, 10, 12, 13

In Textures • Fig • Walnut • Sorrel
37 €

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SCALLOP 1, 4, 7, 9, 10, 12, 13

Osietra Caviar • Lobster & Corn Bisque • Pumpkin
35 €

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TURBOT 3, 4, 7, 12, 13

Salsify • Truffle • Parsley • Brown Butter
41 €

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GUINEAFOWL 1, 5, 7, 8, 10, 11, 12, 13

Breast & Tortellini • Carrot • Shimeji • Curry
38 €

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LAMB xxxxxxxxxxxx

Couscous • Sweet Potato • Peppers • Macadamia Nut
42 €

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COFFEE 1, 3, 7, 8, 12, 13

Chocolate • Sour Cream • Blueberry
18 €

• PRALINES •

Our Sommelier Phillippe Schmitz would love to recommend to you a glass of wine, each 0,11L,
to send you on a corresponding wine journey complementary to your meal.

4 course 89 €

Wine tour 39 €

[without turbot and guineafowl]

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6 course 119 €

Wine tour 58 €

We are delight to prepare a vegetarian
surprise menu for our guests.

4 course 75 €

Wine tour 39 €

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You are welcome to discover
our cheese selection at 18€

1, 5, 8, 12, 13

In regards to a seamless run we ask if you have a party of 6 or more people,
we would like to serve if possible a rather uniform menu.

On request we will hand you a list of all labeled allergenics and additives.
If you have any questions please don't hesitate to ask our restaurant team.



Lunch

• CULINARY ENTRANCE •

SCALLOP 1.5,7,8,10,11,12,13

Osietra Caviar • Lobster & Corn Bisque • Pumpkin
35 €

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GUINEAFOWL 1.4,7,9,10,12,13

Breast & Tortellini • Carrot • Shimeji • Curry
38 €

•

LAMB xxxxxxxx

Couscous • Sweet Potato • Peppers • Macadamia Nut
42 €

or

COFFEE 1.3,7,8,12,13

Chocolate • Sour Cream • Blueberry
18 €

• PRALINES •

Our Sommelier Phillippe Schmitz would love to recommend to you a glass of wine, each 0,11L,
to send you on a corresponding wine journey complementary to your meal.

3 course 65 €

Wine tour 29 €

We are delight to prepare a vegetarian
surprise menu for our guests.

3 course 55 €

Wine tour 29 €

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You are welcome to discover
our cheese selection at 18€

1.5,8,12,13

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