

MENUE

FRANCONIAN ASPARAGUS

mousseline sauce | tarragon | buttery yolk | caviar

LOBSTER

„Sojda“ - honey glazed | salad of seafood | ginger bisque

TURBOT

citrus anchovy confit | bean juice | colatura di alici

WAGYU | DENVER CUT

shiitake mushrooms | eggplant

SADDLE OF VEAL

sauce colbert | chanterelles | kohlrabi | lettuce

STRAWBERRIES

basil | white chocolate | meringue

CHEESESELECTION FROM MAITRE AFFINEUR WALTMANN

fig mustard | plum, quince & gingermustard | grapes | nuts

MENUE COMPLETE

148 euro | corresponding wines 69 euro

MENUE 6 COURSES (WITHOUT CHEESE)

138 euro | corresponding wines 60 euro

MENUE 5 COURSES (WITHOUT CHEESE & LOBSTER)

118 euro | corresponding wines 52 euro

MENUE 4 COURSES (WITHOUT CHEESE, LOBSTER & WAGYU)

108 euro | corresponding wines 40 euro

VEGETARIAN MENUE

FRANCONIAN ASPARAGUS 
mousseline sauce | tarragon | buttery yolk

CHARENTAIS MELON 
green curry | yuzusake | sesame tofu

VEGAN SCALLOP 
citrus confit | beans

BRAISED CARROT 
chanterelles | peas | lettuce

STRAWBERRIES 
basil | white chocolate | meringue

MENUE COMPLETE

96 euro

CORRESPONDING WINES

2021 ESCHERNDORFER LUMP | SILVANER ALTE REBEN

Winery Rainer Sauer | Escherndorf | Franken

0,1l | 8 euro

2019 RIED HOCHGRASSNITZBERG | SAUVIGNON BLANC

Winery Polz | Spielfeld | Südsteiermark

0,1l | 12 euro

2019 GRAUBURGUNDER RESERVE | MAGNUM

Winery Allram | Strass | Kamptal

0,1l | 10 euro

2010 HOCHRAIN | PINOT BLANC SMARAGD

Winery Machherndl | Wösendorf | Wachau

0,1l | 12 euro

2019 INFUSIO | CUVÉE AUS MERLOT UND CABERNET SAUVIGNON

Winery Pannonhalmi Apátság | Észak-Dunántúl | Ungarn

0,1l | 14 euro

2019 ESCHERNDORFER LUMP | RIESLING BEERENAUSLESE

Winery Horst Sauer | Escherndorf | Franken

5cl | 12 euro

2000 SOMMERHÄUSER REIFENSTEIN | RIESLING SPÄTLESE

Winery Schloss Sommerhausen | Franken

0,1l | 10 euro

CORRESPONDING WINES MENUE COMPLETE

69 euro

MENUE 6 COURSES | MENUE 5 COURSES | MENUE 4 COURSES

60 euro

52 euro

40 euro

A LA CARTE

STARTERS

GILLARDEAU OYSTERS

on ice | lemons | cheddar bread

4 pieces | 18 euro 6 pieces | 24 euro

FRANCONIAN ASPARAGUS

mousseline sauce | tarragon | buttery yolk | caviar

26 euro

LOBSTER

„Sojda“ - honey glazed | salad of seafood | ginger bisque

30 euro

FRANCONIAN ASPARAGUS

mousseline sauce | tarragon | buttery yolk

22 euro

INTERMEDIATE COURSES

EUROPEAN LOBSTER

charentais melon | green curry | yuzusake

28 euro

TURBOT

citrus anchovy confit | bean juice | colatura di alici

28 euro

WAGYU | DENVER CUT

shiitake mushrooms | eggplant

28 euro

CHARENTAIS MELON

green curry | yuzusake | sesame tofu

24 euro

VEGAN SCALLOP

citrus confit | beans

26 euro

A LA CARTE

MAIN COURSES

SADDLE OF VENISON

elder vinegar jus | chanterelles | peas | yellow turnips

42 euro

SADDLE OF VEAL

sauce colbert | chanterelles | kohlrabi | lettuce

44 euro

BRAISED CARROT 🌿

chanterelles | peas | lettuce

28 euro

ASPARAGUS

PORTION FRANCONIAN ASPARAGUS

sauce hollandaise | spring potatoes | optionally with beef tenderloin or salmon

36 euro

DESSERTS

SHISO ICE CREAM FLAKES 🌿

yuzu | nut butter | cherries

16 euro

STRAWBERRIES 🌿

basil | white chocolate | meringue

16 euro

CHEESE

CHEESE SELECTION FROM MAITRE AFFINEUR WALTMANN 🌿

fig mustard | plum, quince & ginger mustard | grapes | nuts

19 euro