

ATELIER

ACCOMPANYING WINES

2010
Sauvignon Blanc
Vintage wine dry, Kuhn winery
Pfalz, Germany
8,50

2010
Riesling „Hermannshöhle“
Vintage wine dry wide plant, Dönnhoff winery
Nahe, Germany
14,00

2006
Clos Baquey
Domaine Elia da Ros
Côtes du Marmandais, France
11,50

2002
„Wehlener Sonnenuhr“
Riesling late-harvest wine, J. J. Prüm winery
Mosel, Germany
13,50

Accompanying wines for five courses 59,00
Accompanying wines for four courses 47,50

One glass wine 0,1 per course included
For any refill or extra orders there will be a separate charge

ATELIER FIVE

Terras Major Morgan Ranch Wagyu
with Imperial farmed caviar and Green Meat radish

John Dory
with spicy yoghurt and Dal

Tyrolean veal
tenderloin and kidney with savoy cabbage

Raw milk cheese
from Maître Affineur Waltmann

Tarocco
with curd-cheese and vanilla

Five course menu 90,00
Four course menu without cheese from Maître Affineur Waltmann 80,00

Extra charges will be added to your bill in case of menu
or side order replacements.

All prices in Euro and VAT included

ACCOMPANYING WINE

2010

Pinot Auxerrois „H“ Vieilles Vignes
Domaine Josmeyer
Elsass, France
10,50

2009

Bogle Sauvignon Blanc
Bogle winery, Kalifornia
8,00

2009

„Dirmsteiner Mandelpfad“
Riesling vintage wine dry wide plant, Knipser winery
Pfalz, Germany
10,50

2010

Chardonnay Hamilton Russell
Hamilton Russell winery, Southafrica
11,00

2008

„Oberrotweiler Kirchberg“
Pinot Noir vintage wine dry wide plant, Salwey winery
Baden, Germany
17,00

2008

Gewürztraminer „Vignoble d`E“
Domaine Ostertag
Elsass, France
5 cl 5,00

2010

Clos Uroulat Jurancon
Domaine Charles Hours
Jurancon, France
16,00

Accompanying wines for seven courses 78,00

Accompanying wines for six courses 67,00

Accompanying wines for five courses 62,00

One glass wine 0,1 per course included

For any refill or extra orders there will be a separate charge

A T E L I E R S E V E N

Abalone and Gillaudeau oyster
with cucumber and goat yoghurt

Line-caught skrei
with bone marrow and Raf tomato

Giant red shrimp
with blood orange and fennel

Frog legs
with globe artichoke and butterhead lettuce

Swabian Hall suckling pig
with tigernut and pearl barley

Munster
with apple and sauerkraut

'Palmer' Mango
and Valrhona Tainori 64%

Seven course menu 135,00
Six course menu without frog legs 125,00
Five course menu without frog legs and Munster 118,00

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All prices in Euro and VAT included