

"Supervised drinking"

We are happy to accompany your selection with the matching wines

for 10,- per glass 0,1l or
also non-alcoholic at 8,- per glass 0,1l

"Free choice of menu"

We serve all menus in advance:

"FLOWERS4U"

"THE GREAT"

"THE BREAD"

And after the menu :

"THE SWEET TOOTH"

Menu from 3 courses 99,-
each additional course+ 20,-

* cannot be selected as a main course| ** can only be selected as a main course

Fancy a cigar after dinner?

We offer a small but fine selection of cigars.
Rillos and cigars service charge per piece€ 5,-

"UPGRADE FOR YOUR MENU"

Complete your menu or
Replace gears according to your wishes

"CAVIAR & BLINIS"

20g Imperial caviar selection| Sour cream| Blinis
1 - 3 - 7
Supplementary+ 45,-| Replacement+ 25,-

"DRY AGED BEEF FILLET ROSSINI"

Grilled fillet of beef | roasted tranche of goose liver | French winter brioche| Port wine
1 - 3 - 7 - 9 - 11 - 12
Supplementary+ 65,-| Replacement+ 45,-

"CHEESECAKE| HOT LOVE"

Cheesecake| Raspberry sorbet| Crumble| Warm raspberry sauce
1 - 3 - 7
Supplementary+ 18,-| Replacement without surcharge

THREE KINDS OF MOUNTAIN CHEESE

from Jamei Laibspeis`from Kempten (exclusively in
Ravensburg) Fig mustard| Apple| Quince| Nut bread
1 - 7 - 9 - 12

Supplementary+ 18,-| Replacement without surcharge

AS A 3-COURSE MENU WITH A CHOICE OF DESSERT
129,-

Each additional course+ 20,-

"The vegan menu"

"GYOZA & ALGAE "**

Gyoza steamed & fried with BBQ cabbage| Kaisei| Daikon radish & ginger| Wasabi| Sesame seeds
1 - 8 - 9 - 12

"CHESTNUT & TRUFFLE "**

Chestnut soup| Kartoffel chestnut strudel| black trüffel
1 - 6 - 11

"RED BETE "**

Pear| Pearl onions| Cucumber| Leche de tigre| Beechnuts| Caper leaf*
1 - 9 - 12

"TORTELINI & TIGER NUTS "**

Duxelles| Raw boletus| Oats| Chives| Chickpea "cheese" potatoes
6 - 12

"BLAUKRAUT "**

Char-grilled slices| Pine nuts| Lemon pearls & gel| Chocolate| Chilli*
1 - 5 - 9 - 12

"TART MEDITERRANEAN "***

Vegetable tart| Paprika cream & drops| Ragout of cherry tomatoes with herbs & garlic| Pine nuts
1 - 6 - 8 - 9 - 11 - 12

"PLUM| VANILLA & CASHEW"

Preserved plums| Crumble| Cashew vanilla ice cream| Cinnamon hippe| Plum sorbet
1 - cashew

COMPLETE MENU IN 7 COURSES

149,-

"FROM AROUND THE WORLD"

"TACO ROSSINI "**

Soft taco | pastrami of local beef | foie gras mousse | black trüffel fermented walnut| Medlar
1-3-7-9-11

"PRAWN & WASABI "**

Prawns| Wasabi mayonnaise| Cleaned green rice| Crustacean foam
1-2-3-7-12

"QUAIL| TRUFFLE| RISOTTO "**

Quail leg stuffed with béchamel| Shaken risotto| Chives| Gruyère
1-3-7-9-12

"COD & IMPERIAL CAVIAR "**

Steamed cod slices | cartotile millefeuille | caviar velouté | pea 10g Imperial caviar
selection additionally+ 25,-
3-4-7-9-12

"JUVENILE PIGLET| CELERY| JALAPENO"

Baked chop| Jalapeno-celery puree| Mustard| Quiche of boudin noir, apple & leek
1-3-7-9-12

"SADDLE OF VENISON FROM THE CHARCOAL GRILL "***

Hollandaise| Chervil| Cranberry and red cabbage| Cheese spaetzle croquette| Fried onions| Chives
1-3-7-9-12

"BABA AU RHUM"

Warm brioche| Rum| Orange| Sour cream ice cream| Chantilly sauce
1-3-7

6-COURSE MENU WITH PIGLET OR VENISON AS MAIN COURSE

149,-

COMPLETE MENU IN 7 COURSES

159,-