



PHILIPP SOLDAN

Feiner natürlicher Genuss

Menu "North"

Slightly pickled Iceland char
liquorice | chervil | buttermilk | crispbread

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Red deep-sea carabinero
Poussin | Amalfi lemon | Macadamia

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Oxtail Confit
earth artichoke | black truffle | roasted leek

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Pasture beef tenderloin
pickled winter vegetables | red onion cream | beef pulp

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Cheese selection with homemade chutneys
fruit bread

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Sorbet of the White Giant
citrus fruits | white chocolate | basil

Menu price 5 courses 95,00 (without cheese)
Menu price 6 courses 109,00



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Menu "Traditional"

Smoked eel and veal tongue salad
chicory | passe-pierre

Iceland red perch
winter asparagus | parsley juice | verjuice
- Additional with 10 grams of exclusive caviar
from Caviar House & Prunier 19,00

Matured Luma pig
plum | Brussels sprouts | white shallots confit | smoked meat jus

Palatine rhubarb with goat cream
Sorrel | Damascena Rose | caramelized chocolate

Menu price 85,00

Our wine recommendation:

2016 „Steinmauer“ Cuvée | dry
Winery Korrell | Nahe
0,1 l – 7,50
0,75 l – 49,00

2014 „Les Echelas“ | Clos Bellane
Côtes du Rhône | France
0,1 l – 9,50
0,75 l – 65,00

Wine accompaniment
in 4 courses each 0,1l 49,00
in 5 courses each 0,1l 59,00
in 6 courses each 0,1l 69,00