

_ b i s s i g _

Brot_Butter_Salz_1,5 (pro Person)

[vorab]

Weide Ei_Senf_Blumenkohl_18

Ravioli_Grünkohl_Ricotta_17 (optional vegan)

Octopus_Bouillabaisesud_Fenchel_21

Karotte_Leinöl_Zwiebel_16 (optional vegan)

Carpaccio_Kimchi_Koriander_19

[davor]

Ochse_Pak Choi_Trüffel_34 (vegetarisch_25)

Perlhuhn_Topinambur_Kartoffel_29

Aus dem Wasser_Miesmuschel_Bohne_29

Graupen_Kürbis_Pompon Blanc_28 (optional vegan)

Römer_Feige_8,5 (vegan)

Sellerie_Miso_8,5 (vegan)

Rettich_Walnuss_8,5

Semmelknödel_Pulled Beef_8,5

[hauptsächlich]

[daneben]

Gewürz Crème Brûlée_Lavendeleis_Himbeere_13 (vegan)

Pflaume_Strudelblatt_Ziegenkäse_13

[danach]

Heinrich Treu

_ m e n u _

Bread_butter_salt_1,5 (per person)

[entrees]

"Weide Egg"_mustard_cauliflower_18

Ravioli_Kale_Ricotta_17 (optional vegan version)

Octopus_Bouillabaisse broth_Fennel_21

Carrot_linseed oil_onion_16 (optional vegan version)

Carpaccio_Kimchi_Cilantro_19

[starters]

Ox cheek_Pak Choi_truffle_34 (vegetarian_25)

Guinea Fowl_Topinambur_Potato_29

Out of the water_Blue mussel_Bean_29

Barley_pumpkin_pompon blanc_28 (optional vegan)

Baby gem_fig_8,5 (vegan)

Celeriac_miso_8,5 (vegan)

Radish_walnut_8,5

Bread dumplings_pulled beef_8,5

[mains]

[sides]

Spice Crème brûlée_Lavender ice_Raspberry _13 (vegan)

Plum_Strudel leaf_Goat cheese_13

[dessert]

Heinrich Treu