

# MENU

## Amuse Bouche

### Black | White <sup>1,8</sup>

Cooled potato velouté | Goat cheese cream | Caviar  
23

### Water | Field <sup>1,5,8,9,10</sup>

Capital bass | Bell pepper basquaise | Parsley Foam  
35

### Sparkling wine | Sorbet

Schloss Vaux Riesling sparkling wine | Cucumber | Ginger  
15

### Meadow | Field <sup>1,7</sup>

Two kinds of beef | Foie gras | Celery | Spinach | Truffle  
52

### Forest | Fall <sup>1,2,4,5</sup>

Pumpkin | Walnut | Moss | Hop  
18

### Cow | Goat <sup>1,2,9</sup>

Fruit bread | Pear chutney  
21

6 courses | 149

5 courses without Cow | Goat | 135

4 courses without Sorbet & Cow | Goat | 120

3 courses without Soup & Sorbet & Cow | Goat | 105

# MENU VEGETARIAN

## Amuse Bouche

### Autumn | Asian <sup>1,11</sup>

Porcini velouté | Tofu enoki  
23

### Italy | Woods <sup>1,2,4,13</sup>

Tagliolini | Autumn truffle  
35

### Sparkling wine | Sorbet

Schloss Vaux Riesling sparkling wine | Cucumber | Ginger  
15

### World | Root <sup>1</sup>

Egg-plant | Winter asparagus | Falafel | Sesame  
48

### Classic | Tropical Fruit <sup>1,2,4</sup>

Crêpe | Orange | Caramel  
18

### Cow | Goat <sup>1,2,9</sup>

Fruit bread | Pear chutney  
21

6 courses | 149

5 courses without Cow | Goat | 135

4 courses without Sorbet & Cow | Goat | 120

3 courses without Soup & Sorbet & Cow | Goat | 105