

Pop-Up Menu // Winter 2024 - 2025

Create your personal 3-course menu from our à la carte „ Flavor Architecture“ selection!

Enjoy your meal!

FIRST PART FROM OUR ORGANIC BAKERY

THAI BEEF FILET SALAD
peppermint
cucumber rolls
tomato jelly

GINGER-HERRING v
onion crumble
apricot cream
beetroot rolls

CAULIFLOWER VARIETY v
cocoa vinaigrette
truffle glaze
walnut flips

SEABASS & OCTOPUS
pear compote
bacon tea broth
white bean purée

SALMON TROUT v
passionfruit vinaigrette
braised carrots
olive tapenade

SHORT RIB v
braised mushrooms
radicchio
smoked cashews

*This is what
awaits you on site*



RED WINE RISOTTO v
pulled mushroom
pickled pumpkin
rabbit filet

ROASTED CHICKEN FROM WESEL
purple curry sauce
red cabbage chocolate
spice sandwich

SPRUCE NEEDLE SORBET
honey cream
beetroot cookie
green tea powder

CARDAMOM SOUR CREAM TART
green rosemary jelly
blueberry confit
salted caramel quinoa

WHITE CHOCOLATE CELERY MOUSSE v
pistachio meringue
coffee granola
vineyard peach ice cream