

The Experience

A culinary journey in 7 acts
For true food lovers who take time to savour the experience.

A quiet beginning

Little bites that spark curiosity and keep your hands busy

Feeling like a child

Born of the earth

Spinach rolls – Celery – Chilli

Wild Nature

Beetroot – Plums – Marsala - Horseradish

The past

Friegele – Char – Pumpkin – Buckwheat – Leek

The patience of the earth

Mushroom ravioli – Mushroom broth – Magic – Pear

A warm embrace

Clay-baked quail – Corn – Grape – Nuts

Quiet strength

Venison - Egg yolk from Steinegg – Onion cream – Basil

Winter Breeze

Chestnut – Mandarin – Gin

150€

The Taste

Compact, playful, stylish

For guests who want a special experience in a shorter menu.

A quiet beginning

Little bites that spark curiosity and keep your hands busy

Feeling like a child

The past

Friegele – Char – Pumpkin – Buckwheat – Leek

The patience of the earth

Mushroom ravioli – Mushroom broth – Magic – Pear

Quiet strength

Venison - Egg yolk from Steinegg – Onion cream – Basil

Winter Breeze

Chestnut – Mandarin – Gin

95€

Plant Based

**A plant-based culinary journey in five acts
Time, depth and flavour.**

A quiet beginning

Little bites that spark curiosity and keep your hands busy

Feeling like a child

Born of the earth

Spinach rolls – Celery – Chilli

Red garden

Beetroot - Blueberry - Shiso – Leek

Essence of the forest

Tortellini - Truffle – Zero-waste elixir

Sweet root

Carrot – Curry – Thyme beurre blanc

Winter Breeze

Chestnut – Mandarin – Gin

110€

The Experience

Alcoholic Pairing

Wild Nature

Cremant de Bourgogne Brut Maison Peguet

The past

SAV Winery

The patience of the earth

Blanc de Pinot Noir "Impero" 2023 Mancini

A warm embrace

Solo 2019 Umberto Cesare

Quiet strength

Pernand-Vergelesses Premier Cru En Cardadoux 2019 André Goichot

Winter Breeze

Creamy Marroni

Marroni – Gin – Fior di Latte

85€

The Experience

Non-Alcoholic Pairing

Wild Nature

Sparkling Tea „Bla“ Copenhagen

The past

Riesling Venuci

The patience of the earth

Pear Negroni

Pear – Gin - Martini - Grapefruit

A warm embrace

Dark Grapes

Verjus – White tea – Whiskey – Balsamic vinegar

Quiet strength

Sine Vino “Schlehe Rosa Pfeffer”

Winter Breeze

Creamy Amaretto

Amaretto – Milk – Limoncello

50€

The Taste

Alcoholic Pairing

The past

SAV Winery

The patience of the earth

Blanc de Pinot Noir “Impero” 2023 Mancini

Quiet strength

Pernand-Vergelesses Premier Cru En Cardadoux 2019 André Goichot

Winter Breeze

Creamy Marroni

Marroni – Gin – Fior di Latte

65€

The Taste

Non-Alcoholic Pairing

The past

Riesling Venuci

The patience of the earth

Pear Negroni

Pear – Gin - Martini - Grapefruit

Quiet strength

Sine Vino “Schlehe Rosa Pfeffer”

Winter Breeze

Creamy Amaretto

Amaretto – Milk – Limoncello

40€

Plant Based

Alcoholic Pairing

Red garden

Ifti Mule

Essence of the forest

Weissburgunder Riserva „Vorberg“ 2022 Terlan

Sweet root

Stoan 2023 Tramin

Winter Breeze

Creamy Amaretto

Amaretto – Milk – Limoncello

65€