

Trout & chamomile

Miso & savory

Wild asparagus & buttermilk

**CATFISH** Courgette & potato

**BEEF** Summer berries & buckwheat

**AUBERGINE** Shiitake & green beans

**LAMB** Artichoke & chickpea

**GOAT CHEESE** Celery & pear

**APRICOT** Sorrel & oats

Lavender

Celeriac

Rosehip

6 Course | 140€

6 Wines | 75€

6 Juices | 55€

Our aim is to invest in the future with a sustainable cuisine. The majority of our ingredients are grown and harvested from the Markgräflerland and its surrounding regions. Our menu is a culmination of the day's harvest and is constantly evolving; influenced by weather, time of year, terroir, the Chef's mood and careful evaluation of each ingredient. Our responsibility is to transport the energy and identity of each ingredient to our guests resulting in a playful and delicious journey we are excited to take you on.