

CORRESPONDING NON
ALCOHOLIC DRINKS



GROVE 42 „CITRUS“
Seedlip, London

GUILTY GIN „83 73 4“
Lantenhammer, Hausham

HEY DUDE „BASILIKUM“
Moloko Beverage, Göppingen

„ITS NOT ORANGE BITTER“
Undone Drinks, Hamburg

„TERERE GRANADA“
Puerto Mate, Columbus Drinks
Hamburg

3 GLASSES 25
4 GLASSES 32
5 GLASSES 39

Seestern

MENU

PREVIEW

OPENING

BRETON LANGOUSTINE
with raspberry and hawkbit

ASPARAGUS FROM LONETAL
with tonburi and watercress

PLAICE FROM BÜSUM
with crab and lardo

POULET DE BRESSE
with chanterelle and egg yolk

LAMB
with eggplant and garlicflower

GOAT CHEESE
with wheatgrass and yarrows

STRAWBERRY
with woodruff and spruce sprouts

CURED CHEESE SOUFFLE
with rhubarb and sorrel

SWEETS

4 COURSES 95
(langoustine | asparagus | poulet | strawberry)
6 COURSES 139
(langoustine | asparagus | plaice | lamb | cheese | souffle)
8 COURSES 159

CORRESPONDING WINES



WEISSER BURGUNDER
Weingut Dr. Heger, Ihringen Kaiserstuhl

GRÜNER VELTLINER „ALTE REBEN“
Weingut Markowitsch, Carnuntum

POUILLY-FUISSÉ „CLOS VARAMBON“
Château des Rontets, Burgund

BARBERA D'ALBA
Weingut Orlando Abrigo, Piemont

MUSCAT DE BEAUMES
Domaine de Durban, Rhone

3 GLASSES 36
4 GLASSES 44
5 GLASSES 52