

CORRESPONDING NON
ALCOHOLIC DRINKS



pear-cucumber-buttermilk

“Die HELGA”

Algea superfood Mettersburg

carrot juice

with cardamom seeds

clear tomato juice

with basil

“Herber Hibiskus”

Apothecary Dr. Jaglas

3 GLASSES

32

4 GLASSES

39

5 GLASSES

45

Seestern

MENU

PREVIEW

OPENING

BAVARIAN TROUT

with honey and lamb's lettuce flowers

24

ESSENCE OF CHANTERELLES

with cauliflower and lovage

20

PLAICE

with garden cucumbers and büsumer crab

32

BLACK-FEATHERED CHICKEN

with egg yolk and tarragon

38

“SEESTERN” Gin

with cranberry-sorbet and green juniper

12

LAMB “LABEL ROUGE”

with pepper and wild garlic

42

“POLTINGER” GOAT'S CREAM CHEESE

with weathgrass and sorrel

18

ORIGINAL BEANS “PIURA PORCELLANA 75%”

with raspberry and spruceshoots

18

SOUFFLE FROM “WIENER TOPFEN”

with rhubarb and woodruff

24

SWEETS

4 COURSES

(trout | chanterelles | chicken | chocolate)

95

6 COURSES

(trout | chanterelle | plaice | lamb | cheese | chocolate)

149

8 COURSES

Experience the entire menu

169

CORRESPONDING WINES



RETZSTADTER SILVANER

Weingut Rudolf May, Franken

MUSCADET SUR LIE

“MONOPOLE CLOS DES ALLEÉS”

Domaine Pierre Luneau-Papin, Loire

PINOT BIANCO “VORBERG”

Weinkellerei Terlan, Südtirol

GIGONDAS AC

Château d'Ampuis Etienne Guigal,
Ampuis

LATE BOTTLES VINTAGE PORT

Quinta do Noval, Portugal

TAMAIOASA ROMANEASCA – DULCE-

Weingut Prince Stirbey, Dragasani
Rumänien

3 GLASSES

36

4 GLASSES

44

5 GLASSES

52

For more fine wines, ask for our winelist