

M E N U F E I X

Scallop | Chervil root | Grapefruit

Norway Dipped scallops from Norway of the highest quality have a fine nutty aroma. The slight sweetness of the chervil root with the fruity combination of sour grapefruit completes this creation.

Faroe salmon | Sticky rice | Maracuya

Faroe Islands Here the salmon is at home, which we gently cooked and marinated. It is refined with fresh maracuya. Sticky rice rounds this dish off.

Red mullet | Brioche | Capers

Atlantic For a long time we are working on a dish with sea urchins. The result is a new dish with red mullet and intense sea urchins. Together with roasted brioche flavors and capers, the strong red mullet sauce supports the sea urchins.

Norway lobster | Aubergine | Kaffir limes vinegar

New Zealand We had cooked an aubergine ragout that tasted so good that we created a dish out of it. The idea with roasted Norway lobster just occurred to us, refined with a kaffir lime vinegar ice cream.

Luma Beef | Jerusalem artichokes | Truffle

Romania We used the roast beef here. This spicy meat with smoke flavors is combined with Jerusalem artichokes. The Périgord truffle completes the dish perfectly.

Pear | Goose liver | Fermented pepper

France A dessert with goose liver, why not. It is definitely something special for our guests, who like to taste something a bit out of ordinary. Pear fits perfectly and is a classic composition. The fermented pepper brings a light spice to the dessert.

Mandarin | Marigold | Cinnamon

Heaven of pleasure It was the Tagetes who inspired us to create a dessert with it. In the end, we liked this version with the fruity sweet and slightly sour mandarin best, refined with cinnamon blossoms.

Menu FEIX in 7 courses	169 €
Wine accompaniment with 7 glasses of wine	110 €
Two courses of your choice	79 €
Each other course	18 €

SHORT VOYAGE

Free-range egg | Alba Truffle | Vanilla

Alba White truffle with egg is always something special. The foam of the egg white is flavored with vanilla and a gently cooked egg yolk is served with fresh planed white truffle.

Pigeon | Thai mango | Penang Curry

Bresse This region stands for best poultry. Breast and leg surrounded by fruity-sour mango and curry with a slight sharpness.

Sour apple | Carrot | Begonia

Fildern Glockenapfel is ideal for cooking and baking and is airy-easy to spicy begonia blossoms prepared. Frozen carrot and creamy carrot cheesecake also bring a sweet flavour out.

or

Cheese from cheese dairy Geifertshofen

Geifertshofen Hay milk cheese from Hohenlohe. Pure pleasure. Here you will find a small but fine selection of cheese from Hohenloher farmers, who feed their animals with hay, for a natural taste.

Short voyage 97 €
Wine accompaniment with 3 glasses of wine 42 €

Surprise menu 99 €
we surprise you with a 4-course menu
including water and coffee
only bookable Tuesday to Thursday.

We keep an allergy menu on the side.

