

## 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.

### Bavarian prawn | Hand-rolled Couscous | Amchoor

*India* Amchoor has been known in Indian cuisine for 6000 years. Green mangoes are dried and ground. We have combined this spice with the prawn from Bavaria. Amchoor brings the necessary acidity to this dish

### Eel | Potato | Sauerkraut

*Lake Constance* For this dish, we have opted for the Bodensee eel, because the fat content is lower here. The potatoes are slightly smoky, combined with Sauerkraut ice cream and sauce.

### 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

### 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.

### Pigeon | Savoy cabbage | Harissa

*Bresse* This region stands for best poultry. Breast and leg surrounded by jus braised cabbage and harissa 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 46 €

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.

