

MENUE **one**

STARTER

In brown butter poached pigeon breast with  
rodmary -grape jelly  
and kohlrabi salad

SECOND COURSE

Pike balls with young apple-spinach  
and crabs from the northern sea

MAIN COURSE

Cordon bleu from the Mangaliza pork,  
with peas and carrots a la crème, croquettes  
and gravy

DESSERT

Traditional cherry cake with  
cherry sorbet and  
sweet lemon-thyme cherry  
or  
cheese from board of Affineur Waltmann

.....*seventy*.....

ACCOMPANYING WINE JOURNEY

*Fourty-two*

MENUE **two**

STARTER

Raw veal meet "tartar" with a baked  
Goatchesse-cucumber terrine, ratatouillechutney  
and egg yolk sorbet

SECOND COURSE

Tuna and swordfish "sour" with  
red onions-marmelade and  
deep fried nicoise-potatoes

THIRD COURSE

Homemade noodles with chanterelles

MAIN COURSE

With 7 different peepers fried beef fillet  
with artichokes cannelloni,  
Italian lardo and green beans

DESSERT

Peach-raspberry-almond  
or  
cheese from board of Affineur Waltmann

.....*eighty*.....

ACCOMPANYING WINE JOURNEY

*forty-eight*

MENUE **three**

STARTER

Variation of rabbits a la mr. kotte

SECOND COURSE

Tempura of red mullet  
with grilled watermelon,  
green asparagus and  
marinated malaysian ginger

THIRD COURSE

Crunchy sea bass with dill risotto,  
Bacon-chip and sea urchin sauce

Soup

3 kind of cold soups  
-cucumber-coconut with avocado  
-pineapple-pepper with langoustine  
-leek-vanilla with sweetbread

MAIN COURSE

French cock "sous-vide" with minted  
Cous-cous and harissa

DESSERT

Millefeuille from sacher cake with blackberry  
and yuzu-sorbet and limoncello  
or  
cheese from board of Affineur Waltmann

.....*ninety*.....

ACCOMPANYING WINE JOURNEY

*sixty-five*

**SPEISEMEISTEREI**

Schloss Hohenheim

### starters

In brown butter poached pigeon breast with  
rodmary -grape jelly and kohlrabi salad  
*twenty-six*

Raw veal meet "tartar" with a baked  
Goatchesse-cucumber terrine, ratatouillechutney  
and egg yolk sorbet  
*twenty-five*

Variation of rabbits a la mr. kotte  
*twenty-seven*

### second course

ALSO AVAILABLE AS MAIN COURSE  
FOR AN ADDITIONAL 10 EURO

Pike balls with young apple-spinach  
and crabs from the northern sea  
*twenty-six*

Tempura of red mullet with grilled watermelon,  
green asparagus and marinated malaysian ginger  
*twenty-five*

Tuna and swordfish "sour" with red onions-  
marmelade and deep fried nicoise-potatoes  
*twenty-five*

Homemade noodles with  
cepes and sage  
*twenty-five*

Crunchy sea bass with dill risotto,  
Bacon-chip and sea urchin sauce  
*twenty-eight*

### soups

3 kind of cold soups  
-cucumber-coconut with avocodo  
-pineapple-pepper with langoustine  
-leek-vanilla with sweetbread  
*Sixteen*

Mushroom soup with foie gras tortellini  
and homemade venison ham  
*Eight-teen*

### main courses

Cordon bleu from the Mangaliza pork,  
with peas and carrots a la crème, croquettes  
and gravy  
*Thirty-six*

With 7 different peepers fried beef fillet  
With artichokes cannelloni, Italian lardo  
and green beans  
*thirty-eight*

French cock "sous-vide" with minted  
couscous and harissa  
*Fourty-two*

Braised and stuffed veal knuckle with chickpea-fries,  
caramelized root vegetables and vadouvan-juis  
*Fourty-two*

### FOR TWO PERSONS

Dorade royal in salt crust with Japanese BBQ-eel raviolis  
and braised ginger-cucumbers  
*Fourty-eight*

### dessert

Traditional cherry cake with cherry sorbet and  
sweet lemon-thyme cherry  
*seven-teen*

Peach-raspberry-almond  
*seven-teen*

Millefeuille from sacher cake with blackberry  
and yuzu-sorbet and limoncello  
*Eight-teen*

Cheese from the board Affineur Waltmann  
*seven-teen*

**vegetarian**  
AS STARTER EIGHTEEN EURO PER COURSE  
AS MAIN COURSE TWENTY-FIVE  
EURO

### STARTERS

Goat cheese terrine with artichoke and cucumber salad,  
ratatouille chutney and egg yolks Sorbet

### INTERMEDIATE COURT

Young carrots with poppy-"grösti" and cumin brittle

### SOUP

Three different cold soups  
-cucumber with coconut nibble avocodo  
-Pineapple-pepper with couscous Pastilla  
-Leek and vanilla. tomato and basil Mousse

### INTERMEDIATE COURT

Pasta chinoise

### MAIN COURT

Polenta lasagna, chanterelles, green asparagus  
and pine-smoked sauce

### DESSERT

Cheese of the board of Affineur ruling man  
OR  
Dessert after choice

ACCOMPANYING WINE JOURNEY *forty-eight*