

Lakeside

RESTAURANT

CULINARY GREETINGS

CURRY

pumpkin | papaya

DUCK

consommé | bao bun

BREAD

bavarian roll | sour dough | salted butter

NORWAY LOBSTER

“Piel de Sapo” melon | sour cream | citrus-vinaigrette

SEAFOOD

fennel | granny smith | lemongras foam

LOUP DE MER

ibérico-ham | oyster | beurre blanc

CHICKEN „BACKHAND`L“

périgord-truffle | jerusalem artichoke | bitter salad

VENISON WITH SAVOY CABBAGE

mushroom | spiced pineapple | beurre rouge

VACHERIN MONT D`OR from Maître Antony

onion | potato | garlic

EXOTISCHE FRÜCHTE

white chocolate | cocos | green tea

SWEET ENDING

apple | caramel

vanilla | pistachio

blood orange | rooibos tea

7 course menu € 275

7 glasses beverage pairing € 165

alcohol free beverage pairing 115€

The menu could contain 14 different allergens.
For further questions please do not hesitate to contact our service team.