



LUNCH

ASPARAGUS CRÈME BRÛLÉE | WILD HERB SALAD | CITRUS HONEY | 15
2022 Red Riesling | dry | Winery Wolkenberg | Brandenburg | 11

or

WILD GARLIC SOUP | FETA TRAMEZZINI | 15
2023 SCALA Edition Etâge 28/29 | Winery Siegmund & Klingbeil | Saale- Unstrut | 11



SALMON | PRESERVED LEMON | RISONI | TOMATO | OLIVE | DILL | 26
2024 Pinot Gris | DQW | dry | Winery Gussek | Saale- Unstrut | 11

or

BOILED VEAL | HORSERADISH | POTATO CREAM | SPRING VEGETABLES | 26
2023 Red Wine Cuvée | DQW | dry | Winery Proppe | Saale- Unstrut | 11

or vegetarian

ASPARAGUS RAGOUT | POACHED EGG | WILD MUSHROOM | BÉARNAISE | 26
2025 Pinot Blanc | DQW | dry | Winery Pawis | Saale- Unstrut | 11



CARROT CAKE | ALMOND MILK CREAM | 15
2025 Kaatschener Dachsberg | Solaris Selection | Winery Zahn | Saale- Unstrut | 11

or

INTERNATIONAL CHEESE SELECTION | HOMEMADE BREAD | 15
2022 Chardonnay „New Style“ | dry | Winery Salzl | Burgenland | 8

TWO COURSES | STARTER OR DESSERT, MAIN COURSE 35 | WINE PAIRING 17

THREE COURSES | STARTER, MAIN COURSE, DESSERT 45 | WINE PAIRING 24

FOUR COURSES | STARTER, SOUP, CHOICE OF MAIN COURSE, DESSERT 55 | WINE PAIRING 30

