

## Menu

Snacks / Bread & whipped Caramelbutter

I.

**Radish pickled and marinated**

Buttermilk, Dilloil and Algaecaviar

II.

**Trout from „25 Teichen“**

Ice from green apple, Cucumberbroth and Miso

III.

**Kagoshima Wagyu beef A5**

Onionchutney, pickled/flamed pearlionion and ponzu

IV.

**Confited winter codfish**

Mussel Beurre blanc and marinated pointed cabbage

V.

**Brandenburger guinea fowl**

Filled savoy roulade, confited beetroot and malt vinegar

VI.

**Tangerine solero**

Nutbutter - Chocolate broth, yogurt and cereals

or

**Rawmilkcheese**

Comté, Reblochon de Savoie, Brillat Savarin and  
Fourme d'Ambert with Rosehip - lemon chutney

## Menu vegetarian

Snacks / Bread & whipped Caramelbutter

I.

**Radish pickled and marinated**

Buttermilk, Dilloil and Algaecaviar

II.

**Asparagus and beetroot**

Glazed beetroot, rhubarb - beets brew and asparagus sorbet

III.

**Turnip**

Kimchi & Ginger, Shimeji and Beetsbroth

IV.

**Eggplant „SousVide“**

Yogurt - Cucumbeemulsion, smoked Mayo and potato

V.

**Parsnip<sup>3</sup>**

Cassis and tamarillojus

VI.

**Tangerine solero**

Nutbutter - Chocolate broth, yogurt and cereals

or

**Rawmilkcheese**

Comté, Reblochon de Savoie, Brillat Savarin and  
Fourme d'Ambert with Rosehip - lemon chutney

5 Course 86,- (Without Course 3) / 6 Course 98,-  
Incl. Mineralwater Sparkling / Still

Winepairing 5 Glasses 54,- / 6 Glasses 64,-  
Alcoholfree pairing 1 glas by 7,5

## Beer

Brlø Helles	33cl	4,8
Brlø Pilsener	33cl	4,9
Brlø Naked	33cl	4,9

## Coffee

Espresso / Coffee	9gr	3,-
Doppelter Espresso	18gr	4,5
Cappuccino	9gr	3,5

## Spirits.

Dry Gin, Brandstifter 40%	2cl	5,5
Wodka, Brandstifter 40%	2cl	5,5
Comtal Armagnac V.S 40%	2cl	5,5
Papidoux Calvados V.S.O.P 40%	2cl	5,5

## Schnapserwachen / Fräulein Brösel

Haselnut Spirit	2cl	6,5
Almond Spirit	2cl	6,5
Currant Spirit	2cl	6,5
Almond Spirit	2cl	6,5
Rowan Berry Spirit	2cl	6,5
Strawberry Spirit	2cl	7,-
Parsley Spirit	2cl	7,-

## Aperitif

### Belsazar Tonic

Belsazar Vermouth, Thomas Henry Tonic

9,-

### Negroni

Vermouth Rosé, Campari, Tanqueray Gin

11,-

### Yuzu Bellini

MILZ Riesling Sekt brut nature,  
Yuzu Juice

11,5

### Seedlip Tonic

Citrus- / Herbal- / Aromatic, TH Tonic  
(Alcoholfree)

9,5

Daily other wines per glass  
upon request

0,1 / ab 7,- €

## Sparkling

MILZ Riesling Sekt brut nature „Leiterchen“  
Mosel 2018 9,5

VAUX Rose Réserve brut  
Rheingau 2019 12,5

DEUTZ, brut classic  
Champagne / Frankreich 14,5

## Wine by glass

Zehn Morgen, Riesling „Steinberg“  
Nahe 2019 9,-

Milz, Riesling „Hofberg GG“  
Mosel 2019 10,5

Faiveley „Rully - Les Villeranges“  
Frankreich / Burgund 2018 9,5

Zeter „Sauvignon blanc Fumé“  
Pfalz 2020 9,-

Trautwein, „Grauburgunder Fohberg“  
Baden 2019 9,5-

Araldica „Barbaresco“ Corsini  
Italien / Piemont 2015 9,5-

Ômina Romana „Hermes Diactorus I Rouge“  
Italien Lazio 2015 9,5

Thörle „Merlot & Cabernet Sauvignon Reserve“ 8,5