

# Degustationsmenü

---

8-Gang-Menü 240

6-Gang-Menü 180 | 6

## Weinbegleitung

8-Gang-Menü 120

6-Gang-Menü 95

0,1 l pro Gang inklusive Mineralwasser  
und einer Tasse Kaffee

### Imperial-Kaviar 6

Tatar und Zunge vom Kalb, Kartoffel, Crème fraîche, Schnittlauch  
1,2,3,7,8,12,14

### Loch-Duart-Lachs 6

Kräuter-Sabayon, Kohlrabi, Fingerlimes, Buchweizen  
1,2,3,7,8,12,14

### Spanferkel 6

konfierte Haxe, gelbe Bete, Chicorée, Austernblatt  
1,2,3,5,7,12,14

### Knollenfenchel 6

in Meersalzteig gebacken, Roggen, Orange, geräucherter Hüttenkäse,  
Sonnenblumenkerne  
1,2,3,5,7,14

### Carabinero

Gelber Thai-Curry-Schaum, Kokos, Karotte, Erdnuss  
1,2,3,5,6,7,9,11,14

### Périgord-Trüffel

Fontina-Bergkäse-Ravioli, Marone, Pistazien  
1,2,3,5,7,12,14

### A5-Kagoshima-Wagyu-Rind 6

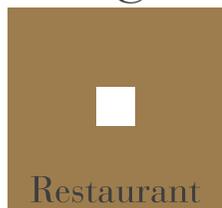
Filet, Süßkartoffel, Shiitake, Rettich, fermentierter Pfeffer  
1,2,4,5,7,11,12,14

### Valrhona-Gianduja-Schokolade & Kürbis 6

Financier, Butternutkürbis-Kalamansissalat, Safran, Kürbiskernkrokant  
1,2,3,5,14

---

# Hugos



#### Zusatzstoffe & Allergene

1 Gluten · 2 Laktose · 3 Hühnerei · 4 Soja · 5 Schalenfrüchte · 6 Erdnüsse · 7 Sellerie · 8 Fisch  
9 Krebstiere · 10 Weichtiere · 11 Sesam · 12 Senf · 13 Lupine · 14 Schwefeldioxid

# Degustation Menu

---

8 course menu 240

6 course menu 180 | 6

## Corresponding wines

8 course menu 120

6 course menu 95

0,1 l per course including mineral water  
and one cup of coffee

### Imperial caviar 6

Tartar and tongue of veal, potato, crème fraiche, chive  
1,2,3,7,8,12,14

### Loch Duart salmon 6

Herb sabayon, kohlrabi, finger limes, buckwheat  
1,2,3,7,8,12,14

### Suckling pig 6

Confit knuckle, yellow beet, chicory, oysterleaf  
1,2,3,5,7,12,14

### Fennel 6

baked in sea salt dough, rye, orange, smoked cottage cheese, sunflower seeds  
1,2,3,5,7,14

### Red prawn

Yellow Thai curry foam, coconut, carrot, peanut  
1,2,3,5,6,7,9,11,14

### Périgord truffle

Fontina mountain cheese ravioli, chestnut, pistachios  
1,2,3,5,7,12,14

### A5 Kagoshima Wagyu beef 6

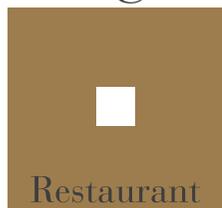
Filet, sweet potato, shiitake, radish, fermented pepper  
1,2,4,5,7,11,12,14

### Valrhona Gianduja chocolate & pumpkin 6

Financier, butternut pumpkin kalamansi salad, saffron, pumpkin seed brittle  
1,2,3,5,14

---

# Hugos



#### Food Additives & Allergens

1 Gluten · 2 Lactose · 3 Chicken Egg · 4 Soy · 5 Nuts · 6 Peanuts · 7 Celery · 8 Fish  
9 Crustaceans · 10 Molluscs · 11 Sesame · 12 Mustard · 13 Lupins · 14 Sulphur dioxide