

Camery

Prelude

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Brotzeit

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Wagyu from Emmering

Imperial Caviar – *Tagetes* – *Consommé*

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Bavarian Zander

HopSoy – *Cauliflower* – *Grapefruit*

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Dipped Scallop

Carrot – *Sea Buckthorn* – *Cardamom*

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Chicken from around the Corner

Bird Seed – *Vadouvan* – *Parmesan*

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Lamb³ from Gutshof Polting

Sweet Potato – *Red Lentils* – *Curry*

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Lemon Tarte

Butternut – *Financier* – *Pumpkin Seed*

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Sweets

Menu 179 € (incl. Water)

Wine Pairing 85 €

½ Wine Pairing 60 €

Next Date Carte Blanche: Oktober 26th, 2024

*Products printed in italics are sourced from our Gut Eichethof
and/or from
regional and/or sustainable producers*