

Menu "SCHLOSS"

Müritz Pike-Perch

Asparagus | Peach | Red Onion

Leek essence Eel | Blackberry | Arugula

Wild Boar (from our own hunt) Cherry | Bell Pepper | Eggplant

Müritz sturgeon Broccoli | Celery | Bouillabaisse

Plum Parsley | Raspberry | Brioche

Cheese Selection by Affineur Kober Walnuts | Grapes | Quince

Menu without / with wine pairing (0.1l per course)

3-course menu €89 / €117 Starter + Main course + Dessert or Cheese

4-course menu €109 / €159 Starter + Soup + Main course + Dessert or Cheese

5-course menu €129 / €192 Starter + Soup + Intermediate course + Main course + Dessert or Cheese

> 6-course menu €139 / €214 Experience our complete tasting menu

For any alterations to the set menu, an additional charge of \pounds 10 per course may apply.

Please inform our service team of any allergies or dietary requirements, and we will gladly accommodate your needs



Menu "LANDWIRTSCHAFT"

Cauliflower

Basil | Radish | Swiss Chard

Lauchessence Carrot | Blackberry | Arugula (or "Rocket" for UK)

Pea Celery | Egg | Sugar Snap Pea

Pointed Cabbage Onion | Apricot | Cucumber

Strawberry Rhubarb | Crème Fraîche | Butterhead Lettuce

Cheese Selection by Affineur Kober Walnuts | Grapes | Quince

Menu without / with wine pairing (0.1l per course)

3-course menu €79 / €107 Starter + Main course + Dessert or Cheese

4-course menu €99 / €149 Starter + Soup + Main course + Dessert or Cheese

5-course menu €119 / €182 Starter + Soup + Intermediate course + Main course + Dessert or Cheese

> 6-course menu €129 / €204 Experience our complete tasting menu

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