



## Menü „SCHLOSS“

### Veal tongue

Mustard | Parsnip | Miso

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### Game consomme

Rabbit | Quince | Horseradish

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### Schloss truffle

Egg yolk raviolo | Ox tail | Purslane

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### Venison

Pointed cabbage | Sloe | Kale

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### Skyr

Pumpernickel | Plum | Red onion | Cashew

Or

### Cheese Selection by Affineur Kober

Fig Mustard | Grapes | Nuts

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### Beetroot

Hibiscus | Joghurt

Without / With wine pairing (0,1l per course)

#### 6-course €139 / €214

Experience our complete tasting journey

#### 5-course €129 / €192

Starter + Soup + Intermezzo + Main + Dessert/Cheese

#### 4-course €109 / €159

Starter + Soup + Main + Dessert/Cheese

\*Substitute starter/soup with intermezzo: +€10\*

For allergies or dietary needs  
our staff will gladly guide you.



## Menü „LANDWIRTSCHAFT“

### Kale

Pear | Mustard | Yellow lentil

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### Leek essence

Celery | Schloss truffle | Cheese

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### Parsley root

Potato | Onion | Pear

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### Carrot

Beetroot | Buckwheat | Balsamic vinegar

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### Skyr

Pumpernickel | Plum | Red onion | Cashew

Or

### Cheese Selection by Affineur Kober

Fig Mustard | Grapes | Nuts

\*\*\*

### Apricot

Brussels sprouts | Pekan nut | Milk chocolate

Without / With wine pairing (0,1l per course)

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