

Aroma & Tradition

Appetizer

Air dried	bread-miso, gooseberry, egg yolk	36 €
Sheep`s milk & trout skin	spruce	34 €

Starter

Eight-hours-beetroot	green hop & dill	26 €
Green juniper	old & new asparagus, pork chinn	38 €
Sturgeon belly	hay infusion & sour strawberry	36 €

Main

Dry-aged	250g rib-eye, pure	70 €
Oven-Leek	“Neu-Müritz lamb” & dashi, roasted barley	42/60€

Dessert & Raw Milk Cheese

Oxalic acid “Holsteiner Blut”	rhubarb & red sorrel, wheatgrass	32 €
German cheese	by Fritz Blomeyer with fruit bread	18/24 €