

Inspiration Menu „Nature & Aroma“ by Marco Müller

There is always deep thought behind every dish on our unique menu, where a curious idea leads to inspiration.

See our menu as our figurehead.

Dip into our world and see how creativity and perfect artisan meets tradition and indulgence.

At the Rutz quality is of utmost importance. Müller is a lateral thinker with his own highly- developed style.

Discover our light and balanced menu which highlights our locally sourced produce and unique foods.

Sturgeon belly hay infusion & sour gooseberry

Spring water trout “privat” roasted yeast, sorrel sprout

Artichoke from here sheep`s whey & green bacon

Garden carrot Broiler heart & skin, tarragon

River & patch lemon-cucumber, camomile

Juniper green Kohlrabi & pork chin

Meadow milk mackerel & tomato tea

Cow & cabbage leaf & blossom, short rib

Through the forest blueberry & moss, buckwheat

6

9

6 Experiences 129.00 €

9 Experiences 169.00 €

For each experience a liquid experience with Alexander Seiser *per glass 10.00 €.*

Alternative a rebellious wine pairing from our cellar...

per glass 19.00 €.

