

Menu RIENZI

1st interval

STARTERS

Pea gazpacho, fennel seeds, fjord trout tartare,
summer blossoms, pepper crisps

Poached crayfish, marinated cauliflower,
crayfish mousseline, dandelion, chives

Apricot sponge, crunchy walnuts,
Franconian green sauce, goat's cheese, vanilla oil

INTERMEDIATE COURSE

Baked potato, roasted king oyster mushrooms,
truffle and celery salad, celery mousseline

Sea trout, dill-infused shellfish broth,
seaweed risotto, pickled shallots,
mustard gherkins, wild herbs

SALADS | SOUPS

Lettuce, poached beef rolls, grape seed oil,
vinaigrette, mustard seeds, beetroot gel

Spinach foam, shaved button mushrooms,
grated horseradish, yarrow

Carrot and ginger soup, cashew nuts,
seared scallop, black sesame

2nd interval

INTERMEZZO

Franconian Amuse-Bouche
Inspired by Forests, Meadows and Water

MAIN COURSE

Hohenlohe veal fillet & cheeks, grapes, bacon strudel,
thinly sliced bottom mushrooms, port wine sabayon

Norwegian cod, raisin and caper jus,
cauliflower cream, baked caper berries, rosemary

Quark and truffle dumplings, morel foam,
Leipziger Allerlei, crispy breadstick, meadow clover

DESSERT

Melon cocktail, wild berries in champagne jelly,
two types of melon, almond biscuits, basil

Menu
PARSIFAL & WALKÜRE

1st interval

STARTERS

Chilled cucumber soup, marinated Arctic char,
Granny Smith apple, radishes, beetroot

Bavarian beef carpaccio, buffalo mozzarella,
mustard gel, mustard seed vinaigrette,
two types of summer cucumber

Obazda – crumbled Camembert, nasturtium flowers,
smoked paprika, toasted farmhouse bread

INTERMEDIATE COURSE

Danube barbel, chervil bouillon vegetables,
wasabi milk foam, potato crisps, parsley

Citrus fruit risotto, lavender, green pepper,
grilled watermelon, dried basil

SALADS | SOUPS

Wild herb salad, raspberry marinade, shaved Mimolette,
ciabatta crisps, chanterelle jelly

Smoked fish soup, semolina dumplings,
sun-dried tomatoes, bronze fennel, rapeseed oil

Potato and leek velouté, oven-roasted onion mash,
honey, braised beef cheeks, breadcrumbs

2nd interval

INTERMEZZO

Franconian Amuse-Bouche
Inspired by Forests, Meadows and Water

MAIN COURSE

Franconian chicken, BBQ-style, compressed celeriac,
baked potato, liquid cornmeal, popcorn, curry

Atlantic monkfish, bouillabaisse consommé,
Parma ham, courgette ratatouille,
baked tomatoes, tarragon

Beetroot, oriental spices, hummus,
fermented garlic, salad leaves, lemon oil

DESSERT

Hazelnut gâteau, orange and chocolate mousse,
rhubarb jelly, sorbet, crispy rolls

Menu SIEGFRIED

1st interval

STARTERS

Flambéed mackerel, baked egg yolk, rhubarb,
cauliflower parfait, spicy hollandaise

Cherry gazpacho, ras el-hanout, smoked almonds,
roasted suckling pig, kefir, almond oil

Tempered Gorgonzola, red pepper berries,
sun-dried tomatoes, peach, elderflower

INTERMEDIATE COURSE

Lukewarm mountain lentil salad, Middle Eastern
flavours, pomegranate hollandaise,
Franconian tomato dumplings

Wild salmon in browned butter, chanterelle ragout,
green asparagus tips, chive and white wine foam

SALADS | SOUPS

Classic Caesar salad, romaine lettuce,
Parmesan dressing, baked hen's egg, duck ham

Chilled Bloody Mary, passion fruit,
exotic prawn tartare, crispy breadsticks

Kombu seaweed consommé, steamed lobster ravioli,
octopus, summer turnips, coriander

2nd interval

INTERMEZZO

Franconian Amuse-Bouche
Inspired by Forests, Meadows and Water

MAIN COURSE

Simmental beef fillet 'Strindberg', beetroot jus,
potato pancakes, braised onion cream, onion rings

Chiemsee zander, champagne and caviar sauce,
smoked salmon purée, stuffed summer cabbage rolls,
chervil

"Risotto alla Milanese", our way, Parmesan emulsion,
Parmesan praline, saffron butter, lavender

DESSERT

Poached vineyard peach, thyme,
caramel wafer, sweet cream ice cream, woodruff

Menu
GÖTTERDÄMMERUNG

1st interval

STARTERS

Apple and basil consommé set in jelly, yoghurt jelly,
smoked salmon rosettes, caviar, chives, toasted bread

Buffalo mozzarella, tomato water jelly, dried figs,
warm saffron and honey mayonnaise

Taleggio, 'Gute Luise' pear, chicory, romaine lettuce,
crispy bacon, dandelion

INTERMEDIATE COURSE

Veal sweetbreads, marinated and roasted,
chanterelles, pea pods, pea mousseline, herbs

Confit of summer vegetables, vanilla and lavender,
lemon and fennel purée, romaine lettuce,
spicy popcorn

SALADS | SOUPS

Spinach salad, grape vinaigrette, baby beetroot,
green asparagus, candied celery, carrot tops

Sugar snap pea foam, peppermint, dill tips,
brown bread, Scottish salmon, smoked

Riesling and basil soup, sliced scallops,
dried flowers, walnut oil

2nd interval

INTERMEZZO

Franconian Amuse-Bouche
Inspired by Forests, Meadows and Water

MAIN COURSE

Bavarian venison loin, grilled pineapple,
carrots in various textures,
baked curd cheese, lavender

Sea bream & scallops, roast chicken jus, sprouts,
Mallorcan paella, fermented garlic, saffron

Porcini mushroom strudel, beurre blanc,
potato and truffle cream, grilled peach,
marinated wild herbs

DESSERT

Mango sorbet, elderflower jelly,
coconut and chocolate praline, avocado,
crumbled meringue

3-course-meal
HOLLÄNDER & RHEINGOLD

1st interval

STARTERS

Franconian Amuse-Bouche
Inspired by Forests, Meadows and Water

Meadow herb salad, raspberry marinade, shaved Mimolette,
ciabatta crisps, chanterelle jelly Potato and leek velouté,
oven-roasted onion mash, honey, braised ox cheek, breadcrumbs

MAIN COURSE

Bavarian saddle of venison, grilled pineapple,
carrots in various textures, baked quark, lavender

Roasted sea bream and scallops, roast chicken broth, sprouts,
Mallorcan paella, black garlic, saffron threads, pointed peppers
Porcini mushroom strudel, beurre blanc, potato and truffle cream,
grilled peach, marinated wild herbs

DESSERT

Mango sorbet, elderflower jelly,
coconut and chocolate praline,
avocado, crumbled meringue