

I cook with what moves me – with what grows here, what's close, what makes sense.
Regional products, carefully selected and treated with respect.
Fish, meat, vegetables, smoke, salt, umami.
Every ingredient tells a story, and I try to listen.
My cuisine is clear, calm, and reduced. No noise, no spectacle.
I'm not looking for perfection, but for balance.
Between fire and rawness, depth and lightness.
A quiet dialogue between plate and person.
Everything you eat here is personal. Nothing is random. No accidental flavors.

The menu is priced at €119.

We're happy to offer a vegetarian version of the menu upon request.
I'm glad you're here tonight.

Bastian Falkenroth

Prelude

Get in the mood for what's to come

Toasted crispbread | Burrata capers

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Char from Schliersee

Vineyard peach | Ponzu | Nasturtium

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King oyster mushrooms

from the Robata grill | Spelt | Watercress

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Tomahawk from Biohof May

Koji | Goulash broth | Fregula | Swiss chard

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Rhubarb from Bock

Meringue | Fennel