

We cook with what touches us, what grows here, what is near, and what makes sense.

Regional products, carefully selected and treated with respect.

Fish, meat, vegetables, smoke, salt, and umami.

Each ingredient carries a story, and we try to listen to it.

Our kitchen is clear, calm, minimalist. No noise, no show.

We do not seek perfection, but balance. Between fire and rawness, depth, and lightness. A quiet dialogue between plat and person.

Everything you eat is personal. No coincidence, no accidental flavors.

The menu costs 119 €.

We are glad you are here today.

Moritz Burger | Bastian Falkenroth

& Team

Prelude

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Spelt Soul Bread

Miso | Spring Onion

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Winter Salad

Ricotta | Heritage Carrot | Mixed Beets | Lamb's Lettuce | Walnut

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Pike-Perch from Lake Schliersee

Dahsi | Heiderot Potatoe

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Optional 30€:

Celery Sorbet

Alpenkaviar Osetra 5gr. | Oat | Wild Herbs

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Pheasant "collé à la farce"

Red Cabbage | Spelt | Jus | Onion

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Krapfen

Sour Cream | Plums | Cinnamon

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Optional 22€:

Cheese Plate

Jumi | Julius Brantner Apple Bread

English regular

