

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.

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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Yellow Carrot

Tête de Moine | Hazelnut | Mustard

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Pike-Perch from Lake Schliersee

Dashi | Heiderot Potatoe

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optional + 40 €

Sweetbread Sauté

Morel | Pea | Spelt

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optional + 30 €

Celery Sorbet

Caviar Osietra 5 gr. | Oat | Wild Herbs

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Pheasant “collé à la farce”

Red Cabbage | Spelt | Jus | Onion

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Rhubarb

Honey | Hay | Buckwheat

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optional + 22 €

Cheese Plate

Jumi Cheese Dairy | Julius Brantner Apple Bread

