

**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.

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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Yellow Carrot

Tête de Moine | Hazelnuts | Mustard

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Goat Cheese

Kohlrabi | Apple | Spelt | Walnut

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optional + 40 €

Morrel

Sourdough-Praline | Pea

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optional + 15 €

Celery Sorbet

Oat | Wild Herbs

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Schrobenhausen Asparagus

Heiderot-Potatoe | Wild Garlic | Whey | Egg-Yolk | Hazelnut

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Rhubarb

Honey | Hay | Buckwheat

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optional + 22 €

Cheese Plate

Cheese Dairy Jumi Cheese Dairy | Julius Brantner Apple Bread

English vegetarian

