

**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

*

Soul Bread

Miso | Spring Onion

*

Yellow Carrot

Tête de Moine | Mustard

*

Whitefish from Lake Schliersee

Kohlrabi | Apple | Horseradish | Spelt

*

optional + 30 €

Celery-Sorbet

Alpenkaviar Osietra 5gr. | Oat | Wild Herbs

*

Duo of Lamb Salzburger Land

Leek | Jerusalem Artichoke | Buttermilk | Wild Garlic

*

Rhubarb

Honey | Hay | Buckwheat

*

optional + 22 €

Cheese Plate

Cheese Dairy Jumi | Julius Brantner Apple Bread

English regular

