

Enjoy finger food at
its finest, served in unique cones.
With their subtle recipe
and seasoning the cones
add a special touch to any dish.
Thus an unusual form of serving becomes
a delightful part of a perfect composition.

So, with this in mind, bon appétit and carpe diem!

All Cones are also for Take-Away.

“Dear guest! Please let your server know if you wish
to be informed about ingredients contained in our
dishes that may cause allergies or intolerances”

Menu of Finest Fingerfood

Beef tartare with mashed potatoes
& cress in a sancho-pepper-cone
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Mousse of yuzu, green asparagus & wasabi  
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Huchen, elderflower & kohlrabi
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Loup de mer, olive-gnocchi, verjus herb  
& Amalfi-lemon  
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Goose liver, brioche, rhubarb & goat cheese
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Short rib, mustard, prune & potato  
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Organic yoghurt of sheep milk, salted muesli,
honey & green apple

menu 7 courses € 59,50

Asparagus soup, herbs & tempura prawn
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Ausseeerland char, curry & couscous in a curry-cone  
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Filet of beef, Madeirajus, ravioli & asparagus
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Peanut-cracknel cake, curd cheese & cassis

**menu 4 courses € 33,90**

Bread basket per person € 3,50

If you want to change one's order we will do an extra  
charge of € 2,00 per each change