



— STARTERS —

Crispy salad leaves

cucumber/lemon/soy bean/Bloody Mary

Fresh oysters 2 pieces (E)

wakame/lemon/red onion/dill

Steamed pike perch fillet (L)

colours of beet/kohlrabi/black olives/mussels

Poussin (L)

asparagus/cauliflower/pepper/anchovy butter

Oven baked pork belly (L; G; E)

red cabbage/mustard/juniper bread/truffle

— SOUPS —

Miso

mushrooms/tofu/seaweed/vegetables

Porcini cappuccino (L)

broccoli/king oyster mushroom/nasturtium

— MAIN COURSES —

Asparagus

buckwheat/mushrooms/tomato/ginger

Crispy perch fillet (L; G)

parsnip/carrot/zucchini/salicornia/Panko breadcrumbs

Matured duck fillet (L; S)

faces of muscat pumpkin/cherry/peas/orange

Slow cooked wild boar neck (L; N)

parsley root/parsnip/hazelnut/green garlic/blackcurrant sauce

— DESSERTS —

Mess on the plate

berries/rhubarb/rice

Raimond's signature (L; G; E; N)

Jerusalem artichoke/praline/blackcurrant/sponge

Warm chocolate cake (L; G; E; N)

2 x cherry/soil/meringue/tangerine

Sticky toffee (L; G; E)

caramel/raisins/apricot/ice-cream