

HOME AND HERBS

KICK-OFF IN FOUR GREETINGS
LEEK TART | CHESTNUT | BERGAMOT | BAKED APPLE

HERB BREAD
CURD CHEESE | CITRUS OIL

BRAISED CELERY „CHERVIL“
TRUFFEL | SPINACH | SMOKED

WINTER PUMPKIN „TARRGON“
SEED OIL | GNOCCHI | CAULIFLOWER MUSHROOM

ONIONSOUP „LEMON THYME“
FRIED ONION | SHALLOT | MOUNTAIN CHEESE

RUTABAGA „PARSLEY“
PEAR | TANGERIN | RADISH

GRILLED BEEF „WILD HERBS“
BEAN | BLACK GARLIC | HAY

WINTER MAGIC „CELERY“
BEETROOT | BLACKBERRY

BUTTERBRIOCHE „PERILLA“
VANILLA | BEECHNUT | CURRANT

PETIT FOURS

ALL COURSES INCLUDE
KICK-OFF IN FOUR GREETINGS | COVER | PETIT FOURS

4 COURSE 124,-€
BRAISED CELERY | ONIONSOUP
GRILLED BEEF | BUTTERBRIOCHE

6 COURSE 154,-€
BRAISED CELERY | WINTER PUMPKIN | ONIONSOUP | GRILLED BEEF
WINTER MAGIC | BUTTERBRIOCHE

COMPLETE HOME AND HERBS MENÜ 174,-€
BRAISED CELERY | WINTER PUMPKIN | ONIONSOUP
RUTABAGA | GRILLED BEEF | WINTER MAGIC | BUTTERBRIOCHE

WINE PAIRING

Crémant d' Alsace,
GRAND C, VOEGLINSHOFDEN, ELSASS

2019 RIESLING GUTSWEIN „JACOBUS“
WEINGUT PETER JACOB KÜHN, OESTRICH-WINKEL, RHEINGAU

2012 L' ESPRIT DE L' HORIZON BLANC, COTES CATALANA IGP
DOMAINE DE L' HORIZON, THOMAS TEIBERT, CALCE, ROUSSILLON

2022 RESERVE DELLA COTESSA, TERLANO ALTO ADIGE DOC
WEINGUT MANINCOR, KALTERN

2021 SAVENNIÈRES AOP
CHATEAU D' EPIRÉ, LOIRE

2019 TOURIGA NACIONAL
QUINT DA PLANSEL, DORINA LINDMANN, PORTUGAL

2018 GEWÜRZTRAMINER „WAHLENBOURG“
PAUL GINGLINGER, EGUISHHEIM, ELSASS

4 GLASSES 44,-€

FOR 2 PERSONS 68,-€

MUSKATTROLLINGER | GRÜNER VELTLINER | „ON S'EN FISH“
oder SOAVE „VULCANO | „DIVINE

5 GLASSES 55,-€

FOR 2 PERSONS 88,-€

MUSKATTROLLINGER|GRÜNER VELTLINER| TAVEL „LE CRÉTACÉ“
| „ON S'EN FISH“ oder SOAVE „VULCANO | „DIVINE

WINE ACCOMPANIMENT COMPLETE 77,-€

FOR 2 PERSSONS 108,-€

EACH GLASS CONTAINS 0,1L

TRADITION & MODERNITY

TRACEBILITY OF ORIGIN AND PRODUCTION CONDITIONS OF OUR GOODS, THIS GIVES US AN CONFIDENCE. NOT ONLY SUPPLIERS, BUT ALSO FRIENDS.

OUR CUISINE FOR SPECIES-APPROPRIATE ATTITUDE, ORIGINAL FOOD CULTURE AND THE INCLUSION OF ALL BY-PRODUCTS OUR ACQUIRED GOODS.

„THE APPRECIATION OF OUR NATURE IS CLOSE TO MY HEART“

- THIS IS CHEF HENDRIK FRIEDRICH.

HE BRINGS THE OLD COOKING ART BACK INTO THE 21ST CENTURY AND DRAWS ATTENTION TO TRADITIONAL PROCESSING OF OUR VALUBALE TREASURES. THE MENU CHARACTERIZED BY HIS STYLE OF “PICKLED, FERMENTED AND ALWAYS A DASH OF ACID“ HE ARTFULLY AND FLAVORFULLY PRESENTS EACH COURSE.

SUPPORTING YEARS OF GASTRONOMIC COLLEAUGES, FARMERS AND PRODUCERS IN CLOSE COLLABORATION AND SOURCING ONLY THE BEST PRODUCTS FROM THE SELECTED CIRCLE FOR YOU. PROTECTING CULINARY PASSION AND STRENGTHENING THE ENVIRONMENT.

CHEF HENDRIK FRIEDRICH & HIS TEAM TAKE YOU ON A JOURNEY-BACK TO THE FUTURE.

ACCOMPAINIED BY CORRESPONDING WINES, CAREFULLY SELECTED, MATCHED FOR THE COMPLETE EXPERIENCE.

THE SIEDEPUNKT KITCHEN AND RESTAURANT TEAM WISHES YOU AN UNFORGETTABLE EVENING.

FRIEDRICH HENDRIK
HEAD CHEF

OUR SUPPLIERS

CASPER GREBER /KÄSE CASPER (AUSTRIAN CHEESE)
CASPER@KAESECASPER.AT

ANDREAS MITTERMAYER (FISH AND CAVIAR)
OFFICE@FISCHTEICH-LECH.AT

MANFRED BÖHM (WEINFORUM-WINE PAIRING)
WEINFORUM@WEB.DE

BETINA LENZ (VINEGERS, OIL AND TRUFFLES) BETTINA@TRUEFFEL.AT

CHRISTOPH MAYER (LOCAL BEEF)
CHRISTOPH.MAYER@SCHWABEN-WAGYU.DE

UWE BENTER (HONEY) INFO@BIENESTO.DE

BÄRBEL STOTZ (LOCAL LAMB) INFO@STOTZ-LAMM.DE

OLIVER TILLY YORKSHIRE GOURMET (VENISON) INFO@WILD-BARF.DE

MICHALE SCHICK (POTATOES) SCHICK.MICHAEL1@GMX.DE

MARKUS SCHMID (ORGANIC-EGGS) SCHMID.LW@NETCOM-MAIL.DE

LEO'S (FRUIT AND VEGETABLES) LEO@LEOS-WOCHENMARKT.DE

FISCHZUCHT BIRNENBAUM (LOCAL FISH)
SERVICE@FISCHZUCHT-BIRNBAUM.DE

HONEST CATCH (CRUSTACEAN) ORDER@HONEST-CATCH.COM

R&S (DELICACIES PRODUCTS) INFO@RUNGISGOURMET.COM

ZOTTER (ORGANIC CHOCOLATE) SCHOKOLADE@ZOTTER.AT

METRO DEUTSCHLAND (NONFOOD UND KITCHEN EQUIPMENT)
KONTAKT@METRO.DE