

Home and Herbs

Kick-off in four greetings
Riebel | vintage vegetables | wild herb
salad | Gazpacho

Herb Buchtel
Curd Butter | Rosemary

Vintage Tomato "Basil"
Pickled 2022 | Juniper | Herb-flavoured
vinegar

Green & White "marigold"
Hollandaise | Granite | Vanilla

Bavarian prawn "ramsons"
Oat root | Orange | Olive oil

Lake trout "Watercress"
Icicle | Physalis | Polenta

Local Lamb "Lovage"
Pepper | Red | Yellow | Green

Spring awakening "Lemon balm"
Yoghurt | fermented plum 2022

Herb flan "wild herbs"
Rhubarb | Strawberry | Sig

Petit Four's

SIEDEPUNKT

RESTAURANT

All courses include

Kick-off in four greetings | Herb Buchtel | Petit Four's

4 course 119,-€

Vintage tomato | Green & White | Local lamb | herb flan

6 course 159,-€

Vintage tomato | Green & White | lake trout | local lamb | spring awakening
| herb flan

Complete Home and Herbs menu 179,-€

Vintage tomato | Green & White | Bavarian prawn | lake trout | local lamb |
spring awakening | herb flan

Our suppliers

Casper Greber /Käse Casper (Austrian cheese)
casper@kaesecasper.at

Andreas Mittermayer (fish and caviar)
office@fischteich-lech.at

Bettina Lenz (vinegars, 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

Pear tree fish farm (local fish)
service@fischzucht-birnbaum.de

Crusta Nova (crustaceans)
info@crustanova.com

R&S (deli products, vegetables and meat)
info@rungsigourmet.com

Zotter (organic chocolate)
schokolade@zotter.at

Schick Potatoes
Miche-schick@web.de

Markus Schmid (organic Eggs)

Metro Germany Nonfood and kitchen equipment
kontakt@metro.de