

Philosophy

Our dishes are always about **harmony** and the perfect interplay of high-quality, mostly **local products and herbs**.

The menu reflects the connection to nature, which is how our chef de cuisine, Hendrik Friedrich and his team Seyid Gümüstan, Manuel Minute, Dimitri Melente and Marcel Perez stand out.

Our cordial service team Andreea Cojoc, Linda Uzor, Angela Haberbosch, and Josip Nerovic under the restaurant management of Tim Maushard, serve you these delicacies in combination with selected and corresponding specialties from the wine cellar.

Why Home and Herbs

Homeland and herbs reflects the professional **journey** and the associated experiences of Hendrik Friedrich, he was happy to be inspired by the culinary specialties of the different countries in which he worked.

Every country he has worked, has been a **culinary homeland** which affected his way to cook.

He acquired the basis of his skills in his birthplace, Coesfeld in Westphalia. Whether in Hamburg, Spain or Austria, his **love of nature** in the form of **herbs** was always at the forefront of his work.

He uses these experiences in his menu and combines his creations with his passion for herbs.

Hendrik Friedrich
Kitchen chef

Tim Maushard
Restaurant Manager

Home and Herbs

Kick-off in four greetings
Perilla | Duck | Taco | Forest Tea

Curd bread
Nut butter | dried herbs

Pickled radish “bird mole“
Caviare | horseradish | buttermilk

Pearl Barley risotto “chervil “
Mountain cheese | chicuree | black garlic

Flambeed sturgeon “chives“
Char caviar | potato | cream

Glazed poussin “tarragon“
Cauliflower | pear | pear Vinegar

Childhood memory “Oxalis“
Blood Orange | Pomegranate

Iced fennel “blood sorrel“
Buddha Hand Lemon | pine nuts | citrus vinegar

Souerdough Toast “colorful flowers “
Mountain Cheese | mushroom

Sweets to finish

All courses include
Kick-off in four greetings | coverage | childhood memory | sweets at the end

4 course 156, -€
Pickled radish | risotto | glazed poussin | iced fennel

5 course 168, -€
Pickled radish | risotto | flambeed sturgeon | glazed poussin | iced fennel

Complete Home and Herbs menu 195, -€

Wine Pairing

Crémant d'Alsace | Jura

0,11 | 10,-€

Sauvignon Blanc "Fume" | Winery Zeter, Pfalz

0,11 | 11,-€

Viognier | Winery Frederick Janus, Pfalz

0,11 | 9,-€

Chardonnay "R" | Winery Jürgen Hofmann, Franken

0,11 | 10,-€

La Rose de Manincor | Winery Manincor, Kaltern, South-Tirol

0,11 | 12,-€

alternatively

L'Esprit de l'Horizon | Roussillon, South-Francis

0,11 | 11,-€

Clairette de Die | Domaine Alain Poulet, France

0,11 | 9,-€

5 Glasses 55,-€

Crémant d'Alsace/ Fume / Viognier / La Rose o. Horizon/ Clairette de Die

6 Glasses 65,-€

Crémant d'Alsace/ Fume / Viognier / Chardonnay "R" / La Rose o. Horizon / Clairette de Die

For other wine specialties, please ask for our Somelie.

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

Lugeder (local poultry)
info@gefluegelhof-ludeger.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

Metro Germany Nonfood and kitchen equipment
kontakt@metro.de