

drinks

white

red

Verdicchio - Sabbionare

6 / 29

petite scarabee - Escaravailles

7 / 35

Trepat - Carlania

9 / 45

Barbera - Bocca Nera

5.5 / 26

aperitif

Gulpener Urpils

3.5

Riesling, Sekt - von Buhl

9 / 45

Gamay, mousserend - Jacky Blot

11 / 55

Limonade, huisgemaakt

3.9

LYS, fermented tea

4.5

Water kefir

4

Riesling - Bassermann-Jordan

45

Chenin blanc - Jacky Blot

56

Aligote - AMI

48

Weissburgunder GG - Aldinger

69

Chardonnay ohne - Hareter

49

kalk&kiesel - Claus Preisinger

49

Nebbiolo - Freisa - 499

45

Trousseau ~ Domaine Pignier

60

Spätburgunder - Aldinger

55

Kapitel 1 - Christian Tschida

60

Syrah - Domaine Ferraton

45

Rosato Toscano - San Guisto

42

Zweigelt - Claus Preisinger

44

## food

blanched puntarelle served with  
whipped buffalo ricotta  
9

fish, raw  
11

jerusalem artichoke, full of itself  
grated horseradish  
8.5

steamed fish head for 2 with  
dips, sauces & salad  
20

escarole  
mozzarella  
9

catch of the day  
13

raw beef filled in sweet onion  
served on bergamot mayonaise  
11

sheet of celeriac dressed in  
beef fat & herring caviar  
9

braised Bresse chicken  
with parsnip puree  
14

fresh yeast bread with its companion  
4

## dessert

aubergine candied in palmsugar  
with sour cream & sesame  
7

avocado pannacotta  
& soy sauce caramel  
6

## digestive

Schnaps  
4.5

home-made liqueur  
5.5

es ist wie es ist - Horst Sauer  
12.6

a'Siassa - Strohmeier  
12.6

## remouillage

complex simplicity - is our vision

starter sized a la carte dishes  
3 to 4 dishes per person

we want to excite you with an experience  
that is more than just filling the belly.