

Our recommendations
for your Aperitif

Laurent - Perrier, brut

€ 22,00 / 0,1l



Dear guests,
it is my pleasure to welcome you on behalf
of the entire team at our restaurant
„Kabinett FW“.
I wish you a delightful evening.

Should you are affected
by allergies, please contact our service staff.
Of course we give you
detailed information about
the allergenic ingredients contained
in the food.

Wine Menu

With pleasure we will
arrange a choice
of corresponding wines by the glass:
in 3 courses -à 1dl-
€ 45
For each additional glass
à 1 dl we charge € 10.

Attunement

Sturgeon & trout

Raw marinated sturgeon / smoke trout cream / caviar / smoke trout / salicon / ponzu / kumys

Parmigiano reggiano

Beetroot / egg / borschtsch / liquorice

Pork belly

Pulled pork praline / pomegranate / green rice / cabbage

Colorful carrots

Panna cotta / fennel / barberry / rapeseed

St. Jaques

Salsify / coriander / chili / crab broth

Short Rib

Turnips / truffles / buckwheat

Cheese selection by Waltmann

Bleu de Cacao / Tardivo / Elderflower

or

Selection / Chutney / fruit bread

Hazelnut

Pink grapefruit / hemp

Courses € / Three 90 / Four 105 / Five 120 / Six 135 / Seven 150 / Eight 165

The menu price always includes a dessert or cheese course.