



PHILIPP SOLDAN

# MENÜ

## Amuse Bouche

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## Confit Icelandic char

Beetroot | purple mustard ice cream | sour cream | spelt

We recommend pairing this dish with 10 g of Oscietra caviar for 24 €

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Cabbage wrap from Ijsselmeer Zander & Eisbein

Braised pointed cabbage | Vegetable coulis | Sauerkraut verjus

Beurre Blanc

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Pot-au-feu of smoked Label Rouge guinea fowl

Artichokes | Swiss chard | Grapes | black truffle

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Venison loin from the Ederbergland region

Butternut squash cannelloni | tamarind | pickled porcini mushrooms |

purple cinnamon leaf jus

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Upländer sour cream

Pickled wild blueberries | poached meringue Rosemary crumble

Spruce shoot sorbet

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Petit four

159 € p. P.