



7010

LEIPZIG

FROM THE GRASS – 100% ORGANIC WITH MACIS LEIPZIG

receiver

"vegetable patch",
"the hearty" bread | goat cheese | cabbage | carrot | bell pepper |
celery | strawberry sorbet

sender

parsley root consommé | ricotta ravioli | parsley oil

salution

smoked char | pea | potato | wild herbs

main part

lamb | courgette | aubergine | peppers | gremolata

or

aubergine | dashi | mushroom | paprika | courgette | gremolata

p.s.: dessert

original beans simply white | herbal sponge | raspberry | blackberry | Störtebeker pilsner

menu price:

3-course	62,00 €
4-course	72,00 €
5-course	92,00 €

wine trip:

3-course	38,00 €
4-course	48,00 €
5-course	58,00 €