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# Menu

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**SCALLOP**

*fennel and almond*

**TEGERNSEER CHAR**

*cucumber and corn*

**DOVER SOLE**

*carrot and caper*

**STURGEON**

*beans and sake*

**BOULLABAISSE**

*catfish and lime*

**QUAIL BREAST**

*celery and ginger*

**BAVARIAN VENISON**

*turnip cabbage and coconut*

**FOURME D'AMBERT**

*rocket*

**RASPBERRY**

*hazelnut and verbena*

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Dear Guest,

Welcome

in our Gourmetrestaurant Dichter

*We love reducing things to their essence and discovering both, big and small surprises in everyday way.*

*Together with my kitchen team and our service staff, led by **Sören Weiland**, we do everything we can to make this happen every day.*

*We're delighted to have you with us!*

**Thomas Kellermann and team**

	EUR
<b>5 - COURSE</b>	218
<i>wine pairing</i>	99
<i>alcohol free</i>	57
<b>6 - COURSE</b>	238
<i>wine pairing</i>	109
<i>alcohol free</i>	64
<b>7 - COURSE</b>	258
<i>wine pairing</i>	119
<i>alcohol free</i>	71
<b>8 - COURSE</b>	278
<i>wine pairing</i>	129
<i>alcohol free</i>	78
<b>9 - COURSE</b>	288
<i>wine pairing</i>	139
<i>alcohol free</i>	85