
Menu

SCALLOP

fennel and almond

TEGERNSEER CHAR

cucumber and corn

PEA

elderflower and smoked eel

LANGOUSTINE

melon, eggplant and tarragon

STURGEON

beans and sake

QUAIL BREAST

celery and ginger

BAVARIAN VENISON

turnip cabbage and coconut

FOURME D'AMBERT

rocket

RASPBERRY

hazelnut and verbena

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
5 - COURSE	218
wine parring	99
alcohol free	57
6 - COURSE	238
wine parring	109
alcohol free	64
7 - COURSE	258
wine parring	119
alcohol free	71
8 - COURSE	278
wine parring	129
alcohol free	78
9 - COURSE	288
wine parring	139
alcohol free	85