
Menu

RENKE

capuchin, apple and cashew

CAVIAR

cucumber and oyster leaf

LANGOUSTINE

melon, eggplant and tarragon

SOLE

cauliflower and saffron raisins

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
<i>wine parring</i>	99
<i>alcohol free</i>	57
6 - COURSE	238
<i>wine parring</i>	109
<i>alcohol free</i>	64
7 - COURSE	258
<i>wine parring</i>	119
<i>alcohol free</i>	71
8 - COURSE	278
<i>wine parring</i>	129
<i>alcohol free</i>	78