

EXPERIENCE

#grenzenloseHEIMAT



*#grenzenloseHEIMAT
Our Franconian roots

*Caviar | steamed dumplings |
doughnuts & ham

ready for take off

1

WILD BOAR

Liquorice | gooseberries | radish

2

MUST HAVE

THE FRANCONIAN SLATE TRUFFLE
Signature since 1978
In 3 small creations – edition 2024

3

TURNIP HAM

Melon | wild mushrooms | tomato

4

CHAR

Buckwheat bechamel |
chickpea | salad



*"Cold duck – grandma's trip to spain"

6

**SADDLE OF VEAL FRIED PINK
IN NUT BUTTER**

Saffron-fennel | fine offal | cress oil

**SOY POMACE MATURED
COW'S MILK CHEESE**

Soy plum | leek plants



*Popsicle

8

RASPBERRY

Poppy seeds | curd cheese

experience completed

9

CHOCOLATE

Sloe | spruce



*AURA meets ANIMA

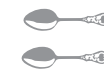
6 course menu (1|3|4|6|7|8) + 5*delicacies | 244 EUR (+ caviar additionally)

8 course menu (1|3|4|5|6|7|8|9) + 5*delicacies | + 39 EUR

MUST HAVE: signature course slate truffle (2) | + 69 EUR (incl. pairing)

EXPERIENCE

Vegetarian



*#grenzenloseHEIMAT
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*Asparagus | steamed dumplings |
& doughnuts

ready for take off

1

ROASTED CAULIFLOWER

Liquorice | gooseberries | radish |
onion vinaigrette

2

MUST HAVE

THE FRANCONIAN SLATE TRUFFLE
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3

TURNIP HAM

Melon | wild mushrooms | tomato

4

GRILLED EGGPLANT

Chickpea | ponzu | franconian sherry

5

BAMBERG SAVOY CABBAGE

Artichoke | kimchi powder



*"Cold duck – grandma's trip to spain"

6

POINTED PEPPER

Saffron fennel | capuchin oil |
roasted vegetable jus

7

**SOY POMACE MATURED
COW'S MILK CHEESE**

Soy plum | leek plants



*Popsicle

8

RASPBERRY

Poppy seeds | curd cheese

experience completed

9

CHOCOLATE

Sloe | spruce



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