

FIRST STEP IN THE GARDEN

Preamble

Beetroot, plankton and horseradish

Beans & iodine

Fennel on the flame

Melon & basil

Final Curiosity

59.- €

Served at lunchtime

MENU SYMPHONY

Between crops from our gardens, wild foraging and encounters,
our declaration of love to Riquewihr and Alsace.

Preamble *

Tomato Trilogy *

Exploring the Garden *

Yellow oyster mushrooms & Albenga squash *

Ikejime Pikeperch

Blue lobster & head foam

My earliest memories of holidays in Bretagne

Charolais beef on the grill *

Tomato, the fifth sense

Melon & basil *

Final Curiosity *

185.- € Anthology (full menu)

128.- € First impressions : dishes marked with *
(every day except Saturday evening).

Carrot baked in hay, in a salt crust 23.-€

THE GARDENS OF KOBELSBURG

*An ode to the plant world,
which we cultivate with love every day.
Seasoned as needed by the worlds of lakes and meat.
The fruit of a long journey sculpted over the years,
here is our impromptu interpretation of ephemeral flavours,
a cuisine of instinct and moment
capturing the wonders of my garden on the fly.
From fragile delicacy to earthy power, today I offer you my personal
and poetic vision, among the 350 plants
in our Kobelsberg gardens
in this month.*

Preamble

Tomato trilogy

Exploring the Garden

Yellow oyster mushrooms & Albenga squash

Beans & iodine

Tomato & sun vegetables

Fennel on the flame

The umami flavour of tomatoes

Melon & basil

Final curiosity

165.- €

Carrot baked in hay, in a salt crust 23.-€