

FIRST STEP IN THE GARDEN

Preamble

Beetroot, plankton and horseradish

Albenga zucchini autumn

Ikejime Trout & Fennel

Melon & basil

Final Curiosity

59.- €

Served at lunchtime in september

MENU SYMPHONY

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

Preamble *

Tomato Trilogy *

Albenga zucchini autumn *

Yellow oyster mushrooms *

Ikejime Pikeperch

Blue lobster & head foam

My earliest memories of holidays in Bretagne

Venison and red spices *

Tomato, the fifth sense

Melon & basil *

Final Curiosity *

185.- € Anthology (full menu)

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

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.

165.- € 8 dishes

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