

RESTAURANT
SCHWARZENSTEIN
NILS HENKEL

FLORA

PROLOG

COLOURED CARROTS

CHIVES RICOTTA ▫ GROUND ELDER

ASPARAGUS, CONFIED

TRUFFLE VINAIGRETTE ▫ VINEYARD HERBS ▫ COFFEE

PAPARDELLE, STUFFED

ARTICHOKES ▫ PARMESAN ▫ TOMATO

CAULIFLOWER

CREAMY ▫ PX VINEGAR ▫ RAPE SEEDS

POACHED EGG YOLK

WILD GARLIC ▫ RADISHES ▫ GRILLED ONION

SPRING VEGETABLES

LEAVES AND BEETS ▫ CRISPY BREAD ▫ HORSERADISH

GAPERON FROM AFFINEUR ANTONY

QUINCE JELLY ▫ PEPPER ▫ YARROW

CELERY

SPICED PINEAPPLE ▫ WHITE CHOCOLATE ▫ GINGER

EPILOG

210 EURO FOR 8 COURSES

160 EURO FOR 6 COURSES WITHOUT CAULIFLOWER & GAPERON