

RESTAURANT  
SCHWARZENSTEIN  
NILS HENKEL

## FLORA

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PROLOG

### LEAVES AND BEETS

BLACK FOREST MISO ▫ CHIOGGIA ▫ GREEN CABBAGE

### BRUSSEL SPROUTS

WINTER TRUFFLE ▫ SMOKED CHEESE ▫ HAZELNUT

### SALSIFY

ROAST CABBAGE ▫ PONZU ▫ CALAMANSI

### CHICORY

TRUMPET MUSHROOMS ▫ FONTINA D´AOSTA ▫ SAUCE BEARNAISE

### FENNEL, FERMENTED

MOUNTAIN LENTILS ▫ GRAPEFRUIT ▫ RAPE SEEDS

### PUNTARELLE

CREAMY EGG YOLK ▫ CHAMPIGNONS ▫ CAPUNS

### VACHERIN MONT D´OR

TRUFFLE POTATO ▫ RYE MALT ▫ ROSE HIP

### WILLIAMS PEAR

RED CABBAGE ▫ CHESTNUT ▫ SPICED CHOCOLATE

EPILOG

175 EURO FOR 8 COURSES

140 EURO FOR 6 COURSES WITHOUT FENNEL AND VACHERIN MONT D´OR