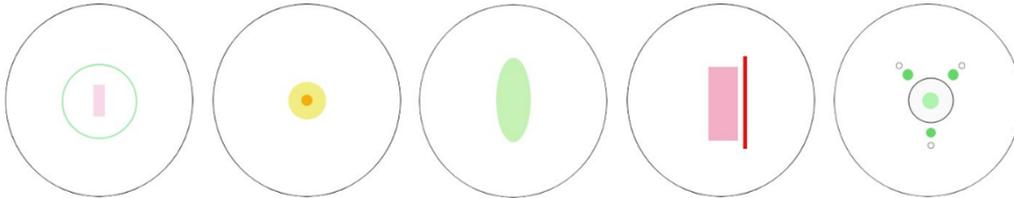




**Restaurant
Masters**
meets Feininger



_spring_colors_
2022

Restaurant Masters meets Feininger

The Masters restaurant is dedicated to one of the most famous preceptors of the Bauhaus - Lyonel Feininger. Many of his works originated in the Weimarer Land, but at this point we do not want to honor his style as a painter, but him as a person.

For the next few hours our chef Danny Schwabe and his team as well as the service team, would like to take you on an excursion into francophile cuisine with regional products and accents. Our sommelier Thomas Stobbe will be happy to recommend the matching wine for your menu to round off your taste experience.

Take your time - we will gladly prepare an evening of a very special kind for you.

"Once I have satiated myself fully with air and sun and salt and sleep, the new will come again of its own accord." (Lyonel Feininger)

4 course menu	Starter Soup Main course Dessert	€75 €111
5 course menu	Starter Soup Intermediate course Main course Dessert	€90 €135
6 course menu	Starter Soup Intermediate course Main course Cheese Dessert	€105 €159



Menu | Wine accompaniment

cold starter

created by Schmidt

lobster tartar
fennel
alga
vadouvan

Riesling

Kabinet
Winery Schuh
Sörnnewitz, Saxony

warm starter

created by Paetz

pigeon
hazelnut
pear
celery

Pinot Noir

-Klingenger-

Quality wine, dry
Winery Fürst
Bürgstadt, Franconia

soup

created by Schwabe | Hanslok

beef consommé
shii take
chicken egg
bone marrow

Pouilly Fuissé

AC
Château Fuissé
Fuissé, Burgundy

intermediate course

created by Schwabe | Hanslok

pasta
morel
pecorino
green asparagus

Auxerrois

Quality wine, dry
Winery Heitlinger
Östringen-Tiefenb., Baden

fish course

*created by El Khadiri | Aniba |
Hanslok*

sturgeon
bean
kassler
caviar

Silvaner

-Randersacker Sonnenstuhl-

Quality wine, dry
Störrlein & Krenig
Randersacker, Franconia

main course

*created by Hesse | Hanslok |
Schachtschabel*

venison
buttermilk
roasted vegetables
tarragon

**Vino Nobile di
Montepulciano**

DOCG
Tenuta Valdipiatta
Montepulciano, Tuscany

dessert no. 1

created by Beier

sour cream
apple
clover

Riesling

-Wehlener Sonnenuhr-

Selection
Wineries Wegeler
Bernkastel, Moselle

dessert no. 2

created by Peuker | Beier

rhubarb
port wine
tonka bean
edible paper

Auxerrois

Creation of our bar

non-alcoholic beverage accompaniment

to the

cold starter

Cuvée Nr.8

gooseberry | unripe apple |
douglas pine tops

to the

arm starter

Inspiration 4.3

apple | celery | vinegar

to the

soup

Cuvée Nr.20

cider pear | juniper | sloe

to the

intermediate course

Weißduftig

meadow fruit | elderberry |
herbs

to the

fish course

Inspiration 4.5

grape | lapsang souchong tea

to the

main course

non-alcoholic wine

grenache | plum | herbs

to the

dessert no. 1

Saurer Apfel

to the

dessert no. 2

Vanilla Rosé Virgin

selection of cheese

Tölzer Kasladen

Cheeses of the highest quality have been maturing in the Tölzer Kasladen since 1972. They are handmade, without chemical additives or genetic modification and come from selected farmstead cheese dairies, alpine farms and monasteries.

no. 1

„*Pierre Robert*“

French soft cow's milk cheese with external mold from the Ile-de-France region. The creamy, slightly acidic and aromatic cheese matures for four weeks.

no. 2

„*Stilton*“

The classic from England comes from the county of Leicestershire, it matures for eight months and has a mild and aromatic taste.

no. 3

„*Tomme d'Estaing*“

The maturing period of sheep's milk cheese is 3 to 6 weeks. His characteristic feature is the complex taste of caramel.

no. 4

„*Pecorino Sardo*“

The Sardinian classic is made from sheep's milk. It is rich in flavor with a light smoky aroma and an elegant saltiness.

no. 5

„*Rouelle*“

The French soft cheese is made from goat's milk from the Midi-Pyrénées region. The cheese, which tastes of hazelnut, matures for five weeks.

You are also welcome to finish your menu with a cheese selection instead of dessert. The extra charge is 8,00 €.