



## 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)*

<b>4 course menu</b>	Starter   Soup   Main course   Dessert	€90   €130
<b>5 course menu</b>	Starter   Soup   Intermediate course   Main course   Dessert	€105   €155
<b>6 course menu</b>	Starter   Soup   Intermediate course   Main course   Cheese   Dessert	€120   €180

## Selection of cheese

### Tölzer Kasladen

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

### no. 3

„L'Etivaz“

Cheese with reheated and pressed dough from Switzerland, Canton Fribourg. The taste is aromatic, nutty, fruity, with light smoky aromas.

### no. 1

„Jakobskäse“

Swiss hard cow's milk cheese from the canton of Fribourg. The cheese matures for about 11 months.

### no. 4

„Chaource“

French soft cheese with outer mold, slightly acidic to strong fruity flavor.

### no. 2

„Tomme de Chevre“

French goat cheese from the Midi-Pyrénées region, Aveyron department. Maturation period 2 months. Nutty, slightly caramelized flavor.

### no. 5

„Blauer Allgäuer“

Distinctive cheese from the Allgäu region with inner mold made from cow's milk. Germany, Allgäu.

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



Restaurant  
**Masters**  
*meets Feininger*



\_\_multi\_colored\_\_

2022

# Menu | Wine accompaniment

## starter no. 1

*created by Paetz*

salmon  
blueberry  
dill

## Grüner Veltliner

*-Amour Fou-*

Nature wine  
Winery Jurtschitsch  
Langenlois, Kamptal

## starter no. 2

*created by Schmidt*

tomato  
oregano  
cashew  
ivoire

## Rosé

*-Clarette-*

Quality wine, dry  
Winery Knipser,  
Laumersheim, Pfalz

## soup

*created by Schwabe | Hanslok*

fennel  
scallop  
vanilla  
jasmine

## Chardonnay

*-Grand Curoulet-*

AOC  
Domaine Ratte  
Arbois, Jura

## intermediate course

*created by Schwabe | Hanslok*

pasta  
scamorza  
pea  
smoke

## Pinot Noir

*-Grand Select-*

Quality wine, dry  
Winery Fritz Wieninger  
Vienna, Austria

## fish course

*created by Hesse | Schwabe*

mackerel  
saffron  
apple  
potato

## Pouilly Fumé

*-Terres Blanches-*

AC  
Daguenau & Filles  
Pouilly-sur-Loire, Loire

## main course

*created by Aniba | El Khadira |  
Schwabe*

chicken  
pistachio  
apricot  
romanesco

## Etna Bianco

DOC  
Planeta  
Etna Sicily

## dessert no. 1

*created by Beier*

raspberry  
tarragon  
yogurt  
itakuja

## Riesling

*-Berncasteler Doctor-*

Late harvest  
Winery Wwe. Dr. H. Thanisch  
Bernkastel-Kues, Mosel

## dessert no. 2

*created by Peuker*

passion fruit  
anise  
almond

## Riesling

*-Geisenheim Rothenberg-*

Selection  
Winery Geheimrat J. Wegeler  
Oestrich-Winkel, Rheingau

# non-alcoholic beverage accompaniment

*to the*

## starter no. 1

### Sparkling Rosé

lively perlage | red  
berries | plums | lively  
acidity

*to the*

## fish course

### Be Free

Wild herbs | refreshing  
carbonic acid

*to the*

## starter no. 2

### Inspiration 4.4

Green hunting pear |  
hawthorn | wood

*to the*

## main course

### non-alcoholic wine

noble herbal notes | light green  
nuances | delicate bouquet

*to the*

## soup

### Aecht Bitter

Green Hunting Pear |  
Vermouth

*to the*

## dessert no. 1

### Fruit Secco

Apple | red currant |  
raspberry

*to the*

## intermediate course

### Cuvee Rouge

dark fruit | subtle roas-  
ted aromas | pronounced  
tannins

*to the*

## dessert no. 2

### Pomp

plain | tart | fruity-fresh