



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	€90 €130
5 course menu	Starter Soup Intermediate course Main course Dessert	€105 €155
6 course menu	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

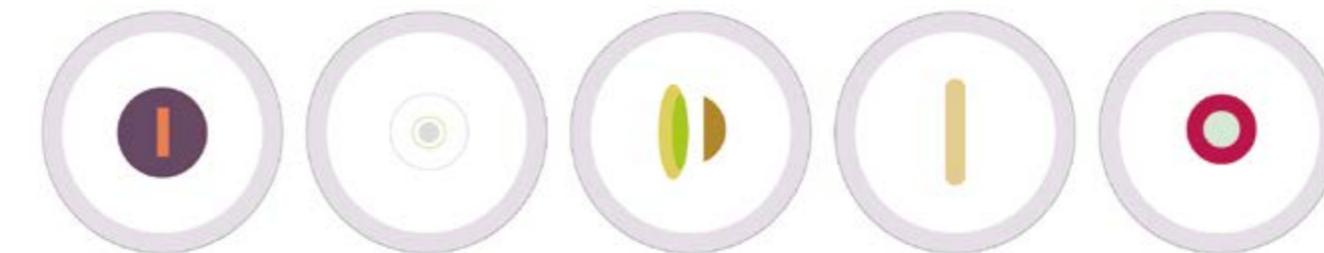
„Blauer Allgäuer“

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