



Vestibül

Chef de Cuisine Christoph Schuch

Hot Meals

Tuesday–Thursday

from 12.00 to 14.00 and 18.00 to 22.00

Friday & Saturday

from 18.00 to 22.00

Cheese from Affineur Jumi & Pöhl

served with mustard fruits

BIANCA

Switzerland/Emmental

raw milk, cow, soft cheese, white mold, creamy

LA TUR

Italy/Piedmont

cow's, sheep's and goat's milk, slowly matured cream cheese, sweet and sour notes, buttery aroma

ROUELLE DU TARN

France/Tarn

raw milk, goat, soft cheese, mildly aromatic, light hazelnut flavour

HÖRBI

Switzerland/Emmental

raw milk, cow, hard cheese in a herb coating, spicy, salty, fine herbal aromas

ABE ROT

Switzerland/Rougemont

raw milk, cow, red-smear cheese, creamy, buttery, full-bodied, intense

FOURME D'AMBERT ^{AOP}

France/Auvergne

pasteurized cow's milk, creamy mild, nutty-fruity in taste

Choice of four or six varieties 19/24

Desserts

ORANGE FLOWER CREAM

cardamom-caramell, saffron-mandarin sorbet

14

REAL VANILLA "PURE"

Vanilla ice cream, hot vanilla syrup, Baiser

17

POPPY-SEED NOODLES

hazelnut butter, stewed plums, plum jam

14

MARQUISE

white & dark chocolate, pineapple perfumed with bourbon vanilla rum, sorbet

14

Sharing Dishes

"Fine Dining" puts the individual dish front and centre. Each dish is created by our chef de cuisine as a complete ensemble. We want you to remember these delightful treats after visiting the Vestibül, not the "experience" of sharing.

Should you still decide to share your dish, we allow ourselves to charge an additional € 5 per dish.

Sweet Wines by the Glass

- 2019 Beerenauslese Cuvée Kracher, Illmitz 5cl 7
2010 Vestibül Doux, TBA Scheurebe 5cl 7
2019 Late Bottled Vintage Port Niepoort, Duoro 5cl 7
Rum Zacapa Centenario Gr. Res. 23y, flavoured with Bourbon-Vanilla beans 2cl 13
Sherry Pedro Ximenez, Emilio Hidalgo, Andalusia 5 cl 7.50

Sweet Wines

FI 0,375l

- 2012 TBA Rosenmuskateller Nr. 1 Nouvelle Vague Kracher, Illmitz 89
2008 Late Bottled Vintage Quinta do Noval, Douro 45
2002 Château Rieussec, Sauternes 95
2001 TBA Welschriesling Velich, Apetlon 90

Gölles Schnapps

- Pear 2cl 9
Raspberry 2cl 14.50
Plum 2cl 9

Reisetbauer Schnapps

- Apple 2cl 8
Rowan Berry 2cl 16
Apricot 2cl 9
Elsbeere 2cl 47

Our trained staff will gladly inform you about allergens in our dishes.

*Cover charge 4.90. All prices in Euros including taxes. Feel free to tip our service staff!
We ask for your understanding that we can only issue invoices by the table.*