

Entre

Tiger Shrimp Yuzu Radish Chervil Root Dashi	15
Brie Cheese Grape Walnut	13
Goat Cheese Lamb's Lettuce Plum Pine Lavender	14
Scallop Pear Bean Bacon Celery	18
Labskaus 2.0 Beef Quail egg Beetroot Pickled	17

Soup

Purple Sweet Potato Pear	10
Nordic Bouillabaisse (Fish Soup) as Main Course	16 27

Main Course

Meagre Celery Apple Roots Velouté	29
Catch of the Day Pearl Barley Fennel Crusteans Sauce	27
Lean Pork Cheek Sweet Potato Beets Jus	26
Deer Variation of Pumpkin Orange Lingonberry Jus	36
Pumpkin Orange Cayenne Pepper (vegetarian)	22

Soulfood

Fish - Shrimp - Melony Pumpkin Crustacean Sauce	25
Homemade Gnocchi Smoked Fat Sauce	24
Homemade Gnocchi Pumpkin (vegetarian)	22
Saffron Risotto	19
+ Catch of the Day	12
+ Lean Pork Cheek	12
+ Corn Poulard	12

Dessert

Schlumachers Tiramisu	9
Duet of Torris & Schlumachers Gin Kumquats Corn Nut Tonic	14
Dessertvariation	14
Homemade Sorbet und Ice Cream (changing), per Scoop	4.5
Homemade Mousse au Chocolat (changing), per Scoop	4.5

Shopping Cart

Surprise Menu from our Shopping Cart

Cucumber | Tomato | Onion | Garlic | Olive | Sheep Cheese | Olive Oil | Rhubarb | Smoke | Kumquat
 Red Wine | Pineapple | Almond | Tuna | Cherry | Vetchling | Capers | Anchovy | Sweetbread
 Vegetables from Market | Ginger | White Wine | Ponzu | Asia Mayo | Salmon | Goat Cheese
 Macadamia Nut | Piemont Hazelnut | Wild Herbs | Broad Bean | Dill | Rosemary | Thyme | Chervil
 Sage | Sepia Ink | Corn | Lamb | Mushrooms | Orange | Pistachio | Lime | Mustard | Salt | Fig | Tonic
 Turmeric | Curry | Paprika | Milk | Egg | Veal | Truffle | Corn Poulard | Chives | Saffron | Cream | Tapioca
 Sucking Calf | Butter | Leeks | Gourmet Fish | Lobster Head | Soysauce | Beef | Atlantic Croaker | Gin
 Pea | Bacon | Radish | Passion Fruit | Roots | Valrhona Noble Couverture | Iberico | Duroc | Cassis
 Advocaat | Carrot | Celery | Sherry | Avocado | Pikeperch | Jus | Watermelon | Burrata | Mint | Sorrel
 BBQ-Flavours | Parsley Root | Balsamic Vinegar | Cardamom | Lemon Oil | Coriander | Chanterelle
 Arborio Rice | Shiso | Vanilla | Sunflower Seed | Cinnamon | Walnut | Pine Nuts | Salty Fingers | Eel
 Beans | Cayenne Pepper | Caramel | Coconut | Spongefinger | Parsnip | Turnip | Pepper | Offal | Deer
 Mascarpone | Molluscs | Caviar of Fly Fish | Sugar | Flour | Cocoa | Fregola | Spinach | Velouté | Yuzu
 Chili | Parmesan Cheese | Spring Onion | Beef Bones | Raspberry | Blackberry | Lemon | Basil | Apple
 Callebaut Noble Couverture | Currant | Blueberry | Crusteans | Kampot Pepper | Honey | Quinoa
 Rice Vinegar | Bayleaf | Potato | Strawberry | Country Pork | Honeymelon | Cantaloupe | Sea Bass
 Italian Sausage | Cabbage Turnip | Papaya | Teriyaki | Sweetbread | Soft Wheat | Shrimp | Brie Cheese
 Walnut | Plum | Lavender | Pine | Scallop | Pear | Sweet Potato | Meagre | Pearl Barley | Quail egg

3-Course Menu Silver	42
3-Course Menu Gold	49
4-Course Menu	59
<i>besides Amuse Gueule</i>	
5-Course Menu	71
<i>besides Amuse Gueule, Petit Four</i>	
6-Course Menu	82
<i>besides Amuse Gueule, Refreshment before Main Course, Petit Four</i>	

Wine Pairing (0,11 per Course)

3-Course Menu	21
4-Course Menu	29
5-Course Menu	37
6-Course Menu	42
Wine Pairing with Grand Cru Wine 0,11 Surcharge 10 € / Course	

Our Chef de Cuisine Gabrijel Pranjić and the Schlumacher's Team wish you a nice stay
and a great evening.

The Restaurant will keep the right to change ingredients, due to supply shortage or insufficient quality.

Please let us know if you have any allergies or cases of incompatibilities.

All prices including legal taxes. Prices are shown in Euros.
Service charge is not included.