

Mevold

SAVORY

Sourdough Bread / Koji Butter	6
Fermented Brie / Red Currant / Carrot	9
Salad / Belper Knolle / Lemon-Miso Dressing	12
Braised Onion / Buckwheat / Black Garlic	14
Pike Tartare / Labneh / Fir Needle Vinegar	18
Oyster Mushroom / Tempura / Doubanjiang	18
Onsen Egg / creamed spinach / oat granola	24
Bratwurst / Kohlrabi / Mustard	26
Guinea fowl / Morel cream sauce / White peach	42

SWEET

Rhubarb Ice Cream / Tarragon / Crumble	9
Cheese from Alte Milch / Pear-Chutney	14

We charge a water flat rate of
5 euros per person.

All prices are given in euros and include VAT.

Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff.

Mevold

1

Pretzel Bagel / Obatzda / Blackcurrant

Radish / Yoghurt / Garden cress

2

Pike Tartare / Labneh / Fir Needle Vinegar

Salad / Belper Knolle / Lemon-Miso-Dressing

3

Braised Onion / Buckwheat / Black Garlic

Smoked eel / Cucumber / Elderflower

+ Imperial Kaviar 8.p.P

4

Guinea fowl / Morel cream sauce / White peach

Onsen Egg / creamed spinach / oat granola

5

Rhubarb Ice Cream / Tarragon / Crumble

74 € p.P. / 63€ p.P. without course 2

Wine Paring 45€/ 38€ p.P

+ Special: Bratwurst / Kohlrabi / Mustard

14

+ Cheese from Alte Milch / Pear-Chutney

14

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