



MENU 1

TUESDAY

WISPER VALLEY TROUT
CRISPY SESAME • BEET ROOT • WASABI 26

OR

SPICY PUMPKIN SOUP
PRAWN TEMPURA • PUMPKIN SEED OIL 19



SEA BASS FILLET
CHORIZO BREW • GNOCCHI • ARTICHOKE • OLIVES 36

OR

SPICED DUCK BREAST
VADOUVANJUS • CHICORY • PISTACCHIO • POLENTA 38



ROASTED RYE CREAM
SPRUCE NEEDLE SORBET • RASPBERRY • CORN 24

OR

THREE RAW MILK CHEESES
FROM AFFINEUR KOBER • FRUIT BREAD FROM ERBEL BAKERY
FRUIT CHUTNEY 25

3 COURSES 79 EURO

MENU 2

BOOTSHAUS SALAD
BEANS • TOMATOES • CROUTONS & SEEDS 16



WILD CAULIFLOWER
TEMPURA • GINGER RICE • RED CURRY SAUCE 29



ROASTED RYE CREAM
SPRUCE NEEDLE SORBET • RASPBERRY • CORN 24

3 COURSES 69 EURO



MENU 1

WEDNESDAY

QUAIL BREAST

CAULIFLOWER • BALSAMICO • MUSHROOMS

24

OR

CAESAR SALAD

PARMIGIANO FOAM • OLIVES • PARSLEY

24



FILLET OF PIKE PERCH

RED WINE BREW • HERBED BARLEY • OXTAIL PRALINE

39

OR

ROASTBEEF & SHORTRIB

BARBECUEJUS • ROASTED CORN • MARROW BALL

39



CHEESECAKE & FIG

ORANGE BLOSSOM ICE CREAM • COOKIE GANACHE • SANGRIA 24

OR

THREE RAW MILK CHEESES

FROM AFFINEUR KOBER • FRUIT BREAD FROM ERBEL BAKERY 25
FRUIT CHUTNEY

3 COURSES 79 EURO

MENU 2

BOOTSHAUS SALAD

BEANS • TOMATOES • CROUTONS & SEEDS

16



EGGPLANT BRAISED WITH MISO

TERIYAKIBOULLON • HORSERADISH • HERBS • LIME

30



CHEESECAKE & FIG

ORANGE BLOSSOM ICE CREAM • COOKIE CREAM • SANGRIA 24

3 COURSES 69 EURO



MENU 1

THURSDAY

BEEF TARTARE

BEET ROOT • TRUFFLE CREAM • HERB SALAD 26

OR

TOMATOE COUSCOUS

OKRA PODS • BASIL • OLIVE OIL 24



ARCTIC CHAR

MUSTARD SEED VINAIGRETTE • LETTUCE • NORTHSEA SHRIMPS 34

OR

RIED CHICKEN FROM OCHSENSCHLÄGER FARM

MOLEJUS • CHICK PEAS • SPICED CARROTS 36



PLUM DONUT

SHISO SORBET • PRESERVED PLUMS • GANACHE 25

OR

THREE RAW MILK CHEESES

FROM AFFINEUR KOBER • FRUIT BREAD FROM ERBEL BAKERY
FRUIT CHUTNEY 25

3 COURSES 79 EURO

MENU 2

BOOTSHAUS SALAD

BEANS • TOMATOES • CROUTONS & SEEDS 16



STUFFED ARTICHOKE

SPINACH • EGG YOLK • YOUNG LEEK 29



PLUM DONUT

SHISO SORBET • PRESERVED PLUMS • GANACHE 25

3 COURSES 69 EURO



MENU 1

FRIDAY

PRAWN CARPACCIO

GLASS NOODLE SALAD • FRIED PRAWN • SANCHO PEACH 26

OR

ROASTED CORN

CHICKWEED • POPPY SEEDS • BUTTER CRUMBS 24



HALIBUT FILLET

SAFFRON MUSSEL BREW • FENNEL • BRANDADE 39

OR

DEER CALF

JUNIPER SAUCE • QUINCE • BEET ROOT • DUMPLING 38



CHOCOLATE FONDANT

BANANA & YUZU • BASIL SORBET • GUACAMOLE 24

OR

THREE RAW MILK CHEESES

FROM AFFINEUR KOBER • FRUIT BREAD FROM ERBEL BAKERY
FRUIT CHUTNEY 25

3 COURSES 79 EURO

MENU 2

BOOTSHAUS SALAD

BEANS • TOMATOES • CROUTONS & SEEDS 16



MUSHROOM RISOTTO

OAT ROOT • EGG YOLK • MIMOLETTE • HERBS 32



CHOCOLATE FONDANT

BANANA & YUZU • BASIL SORBET • GUACAMOLE 24

3 COURSES 69 EURO



MENU 1

SATURDAY

TUNA & SALMON

AVOCADO • GINGER • PAPAYA RELISH 24

OR

VEGETABLE TARTAR

BELL PEPPER CREAM • CAPERS • PARSLEY EMULSION 24



GURNARD FILLET

PAELLA BREW • ARANCINI • EGGPLANT • PULPO 38

OR

VEAL FILLET & CHEEKS

SAUCE STROGANOFF • PARSLEY ROOT • LEEK PUREE 39



CHOCOLATE GATEAU

BLACKBERRY • SEA BUCKTHORN SORBET • WHISKY GANACHE 24

OR

THREE RAW MILK CHEESES

FROM AFFINEUR KOBER • FRUIT BREAD FROM ERBEL BAKERY
FRUIT CHUTNEY 25

3 COURSES 79 EURO

MENU 2

BOOTSHAUS SALAD

BEANS • TOMATOES • CROUTONS & SEEDS 16



OPEN RAVIOLO

GLACED VEGETABLE • EGG YOLK • FONTINA D' AOSTA 30



CHOCOLATE GATEAU

BLACKBERRY • SEA BUCKTHORN SORBET • WHISKY GANACHE 24

3 COURSES 69 EURO