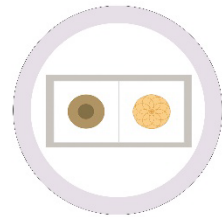
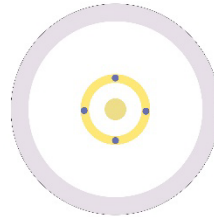
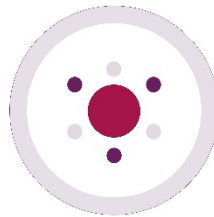
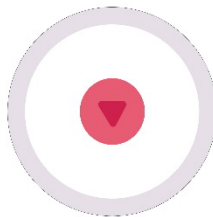
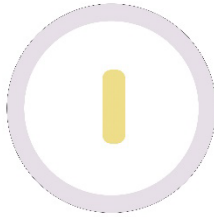




**Restaurant
Masters**
meets Feininger



-Sawage-

2023

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



Menu | Wine accompaniment

starter no. 1

created by Schmidt

Halibut
Quince
Smoke
Thistle

Chenin Blanc

Bush Vines

Markus Schneider
Stellenbosch, Western Cape

starter no. 2

created by Paetz

Beet
Apple
Mustard
Long pepper

Bordeaux

Grand Vin de Bordeaux

Villa des Quatre Soeurs
Margaux, Bordeaux

soup

created by Schwabe | El Khadira

Wild
Cranberry
Herbs

Sherry

-Los Arcos-

DOP
Emilio Lustau
Jerez, Spanien

intermediate course

created by Schwabe | Hanslok

Pasta
Tête de Moine
Broccoli

Sauvignon Blanc

Cloudy Bay
Marlborough, Neuseeland

main course no. 1

created by Hesse | Schwabe

Hake
Navette
Thyme
Garlic

Chablis Premier Cru

-Le Vaillons-

AP
Jean-Paul & Benoît Droin
Chablis, Burgund

main course no. 2

*created by Aniba | Hanslok |
Schwabe*

Beef
Berry
Carrot
Zalotti

Barbera d' Asti

-Loreto-

DOCG
Molino
Piemont, Italien

dessert no. 1

created by Peuker

Pear
Chocolate
Violet

Riesling

-Sonnenuhr-

Auslese
Weingüter Wegeler
Oestrich-Winkel, Mosel

dessert no. 2

created by Beier

Tangerine
Hazelnut

Muskateller

-Prachtstück-

Beerenauslese
Weingut Kiefer
Eichstetten, Baden

non-alcoholic beverage accompaniment

to the

starter no. 1

Semi-Secco

fresh | fruity | fine sweet

to the

starter no. 2

Inspiration 4.0

Cherry | Pepper | Beetroot

to the

soup

Rosé

Forest berry | red fruits

to the

intermediate course

Aecht Kimmel

Aromatic caraway | fine honey |
powdery minerality

to the

main course no. 1

Muscat

Green apple | quince

to the

main course no. 2

Red fruity

Meadow fruit | Sour cherry
Blackcurrant

to the

dessert no. 1

Aecht Bitter

Green hunting pear |
Wormwood

to the

dessert no. 2

Riesling

Crisp and fresh | Apple
Citrus flavors

selection of cheese

Tölzer Kasladen

Cheeses of the highest quality have been maturing in the Tölzer Kasladen since 1972. They are handmade, without chemical additives or genetic modification and come from selected farmstead cheese dairies, alpine farms and monasteries.

no. 1

„La Nauc Bio“

Cheese made from sheep's milk from France. Department of Aveyron in the Midi-Pyrénées region. Maturation time 6 weeks. Pleasant fruity roasted aromas with multilayered caramel sheep's milk notes.

no. 2

„Jachenauer Bierkäse“

Cheese with pressed dough from cow's milk from Upper Bavaria. Maturation period 4 - 12 weeks. In the taste strong, with a slight beer note. The cheese comes from a farm cheese dairy in the Jachenau.

no. 3

„Saint Nectaire“

French cheese with pressed dough made from cow's milk. From Auvergne region, Puy-de-Dôme department. Maturation time about eight weeks. Slightly acidic and earthy taste.

no. 4

„Bio-Ciock“

Semi-firm semi-hard cheese made from cow's milk. From Italy, Veneto region. Maturation 10 months. The paste is straw yellow and compact with a semi-firm texture that is nevertheless crumbly and creamy.

no. 5

„Livarot“

French soft cheese with washed rind made from cow's milk. From the Normandy region, Calvados department. Maturation time about nine weeks. Taste discreetly fruity, pleasantly coarse, earthy.

You are also welcome to finish your menu with a cheese selection instead of dessert. The extra charge is 8,00 €.