



Dear Inmate,

Please choose an individual menu from the following dishes. A main course must always be selected. All menus include an amuse gueule and bread.

3 courses - €75

4 courses - €89

5 courses - €109

Chef's Choice - €185

6 courses with wine pairing

Of course, you also have the option to order À-la-Carte.



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Starters

Octopus 27.-

Leek. Fennel. Olive.

White Seabass 25.-

Pumpkin. Yellow Beetroot. Pointed Cabbage. Dill.

Black Salsify 23.-

Walnut. Pomelo. Cinnamon.

Pumpkin Soup 16.-

Coconut. Orange. Butternut Squash

Main Course

Two Ways of Goose 46.-

Celery. Orange.

Wild-Caught Cod 44.-

Beetroot. Kale. Mushroom Garum.

Aquerello - Risotto 36.-

Brussels sprouts. Quince. Hazelnut. Parmesan.

Desserts

Pear 17.-

Vanilla. Lemon. Five Spices

Blueberry 16.-

Violet. Almond. Lemon.

Cheesy stuff... 15.-



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This menu is based on previous ideas as well as seasonal influences. It combines ingredients from selected suppliers in my homeland, including "Heimatwild" from Garmisch-Partenkirchen. It also features specially tailored cress from "Heidt Gourmet Greens" Berlin. This fusion of my origins and my new home forms the culinary foundation of this menu. Our focus is on seasonal and regional products, combined with international nuances. The play with local herbs or the use of porcini mushrooms in dessert reflects our creativity and a certain culinary madness.

Michael Zscharschuch
Head Chef