



THE KNAST®

est. 1906

Dear Guests,

Our goal is to create sophisticated taste experiences, but above all to bring emotions to the plate and to our guests. Each of our dishes pays homage to the finest regional products and international influences from my culinary journey to date, reinterpreted and translated into Michael Zscharschuch's own language. Sustainability, respectful treatment of animals, and the challenges of the seasons are at the heart of our philosophy, which is why our menu changes regularly.

**We welcome you to select a wine/drink pairing
starting at 40,-€.**



The Knast Experience

Menu

89,-€

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Lake Trout

Pointed Cabbage. Apple. Tarragon.

Beluga Lentils

Tofu. Miso. Leak. Sesame.

Leicoma

Corn. Thai Asparagus. Figs.

Grilled Amalfi Lemon

Sorrel. Liquorice.

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Extension 20,-€

Veal Essence

White Asparagus. Wild Strawberries. Cinnamon.

**Alternatively,
you can also choose cheese instead of a dessert.**



The Knast Experience

Menü

89,-€

VEGETARIAN

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Wild Herbs

Pineapple. Buckwheat. Condensed Milk.

Beluga Lentils

Tofu. Miso. Leak. Sesame.

Chinese Cabbage

Sauerkraut. Jalapeños. Peanuts. Oats.

Cherry Blossom

Koshi Hikari. Amazake. Coconut.

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Extension 20,-€

Mushroom Essenz

White Asparagus. Wild Strawberries. Cinnamon.

**Alternatively,
you can also choose cheese instead of a dessert.**



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APERITIF EMPFEHLUNGEN

WILD ROSE

14,-

Hausgemachter Wermut, Grapefruit, Rosmarinzucker, Crémant, Soda

NEGRONI

Sbagliato - Wermut, Campari, Prosecco

14,-

Classic - Gin, Wermut, Campari

14,-

ALKOHOLFREI

DIRTY JO's

12,-

Alkohol-Frei Martini Floreale, Alkohol-Frei Captain Morgan Spiced Rum, Oliven Wasser

SUNSET SPRITZ

12,-

Hausgemachter Pfirsich-zucker, Lime Cordiale, Zitrone, Soda Wasser