

Inspiration Menu „Nature & Aroma“ by Marco Müller

There is always deep thought behind every dish on our unique menu, where a curious idea leads to inspiration.

See our menu as our figurehead.

Dip into our world and see how creativity and perfect artisan meets tradition and indulgence.

At the Rutz quality is of utmost importance. Müller is a lateral thinker with his own highly- developed style.

Discover our light and balanced menu which highlights our locally sourced produce and unique foods.

Mackerel beets & roots, fish sauce

Smoked eel aroma & Koji sturgeon, juniper vinegar

Woodland & dry aged beef

Everything from cabbage roasted yeast & spring water trout

Crayfish & corn, pig ear

Grilled pigeon blackcurrant & mushrooms

Coastal aroma spruce & seaweed, green strawberry

Neck garden turnip & Dashi, apple & ash

Winter apple & sunflower seeds

6

9

6 Experiences 149.00 € including water

9 Experiences 189.00 € including water

For each experience a liquid experience with Nancy Grossmann

per glass 12.00 €

Wine pairing # two – matured & exclusive

per glass 19.00 €

As an alternative you can choose our non-alcoholic pairing

per glass 10.00 €