

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.

Taste of the sea mussels & clams, salty greens & shoyu

Perch pea dashi & wild mirabelle, savory

Woodland & dry aged beef

Chanterelle cherry & chicken skin

Langoustine & asparagus, french sorrel

Grilled pigeon redcurrant & mushrooms

“Husum” lamb elder & onions, barley

In the forest blueberries & spruce, Amazake

6

8

6 Experiences 158.00 € including water

8 Experiences 198.00 € including water

For each experience a liquid experience with Nancy Grossmann

per glass 13.00 €

Wine pairing # two – matured & exclusive

per glass 19.00 €

As an alternative you can choose our non-alcoholic pairing

per glass 13.00 €