

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.

Spring water trout Lardo & Bottarga, cauliflower & juniper

Baltic cod & Kombu elderflower, walnut

Beef dry aged, roasted & liquid

Mushrooms chicken skin, salsify

King crab tarragon & egg yolk

Grilled pigeon redcurrant & mushrooms

Koji-calf pear & cabbage, bread

Wild quince aroma of woods & malt

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 21.00 €

As an alternative you can choose our non-alcoholic pairing

per glass 13.00 €