

LUISES MENU ON MONDAY

STARTER

POTATOSOUFFLÉ / SPRUCE SEED
GARDEN CUCUMBER / GOAT CREAM CHEESE / BUCKWHEAT

SALAD FROM KAISERSTUHL / CHICKPEA / BAHARAT 20
+ YOUNG GOAT PASTRAMI

INTERMEDIATE COURSE

ASPARAGUS VELOUTÉ / BEETS 23

MAIN COURSE

LEEK / POTATO / HOLLANDAISE 33
+ CATCH OF THE DAY

FINALE

MILK / APPLE / VANILLA 19

LUISES MENU	95
WITH PASTRAMI	+12
WITH FISH	+18

FLUFFY CHOCOLATE

DONUT

LUISES MENU OF TUESDAY

STARTER

GINGER / KOHLRABI

CHERVIL / CARROT

CUCUMBER / ALMOND / SORREL 20

INTERMEDIATE COURSE

GREEN ASPARAGUS / FORCHHEIMER HÖRNLE / SMOKED CRÈME FRAICHE 23

+ CRAYFISH

MAIN COURSE

MUSHROOMS FROM BREISACH / CELERY / CHERRY / SHALLOT 33

+ LOCAL GAME MEAT

FINALE

YOGURT / RASPBERRY / MINT 19

LUISES MENÜ 95

WITH CRAYFISH + 12

WITH GAME + 14

ORANGE

FRUIT JELLY

LUISES MENU ON WEDNESDAY

STARTER

CAULIFLOWER / EGG YOLK / ROASTED BREAD

RED RADISH / ROSE

BROCCOLI / JERUSALEM ARTICHOKE / GREEN HERBAL SAUCE 20

+ HERRING

INTERMEDIATE COURSE

LENTILS / PEAS / HORSERADISH 23

MAIN COURSE

BEETROOT / RED RADISH / MUSTARD 33

+ FREE-RANGE CHICKEN

FINALE

RHUBARD / WHITE CHOCOLATE / BAISER 19

LUISES MENU 95

WITH HERRING + 11

WITH CHICKEN + 12

CANELÉS BORDELAIS

CRUNCHY FRUIT

LUISES MENU ON THURSDAY

STARTER

KING OYSTER MUSHROOM / CHILLI

BELL PEPPER SANDWICH

LETTUCE HEART / ASPARAGUS / WILD GARLIC / GOAT FETA FROM RINGLIHOF 20

INTERMEDIATE COURSE

PARSNIP / SAUTÉED SPINACH / CONFIT EGG 23

+ PRUNIER CAVIAR EDITION LUISE 15 GRAMM / +29

MAIN COURSE

CARROT / PEAS / ONION / BUCKWHEAT 33

+ KID MEAT FROM HORBEN

FINALE

DULCE DE LECHE / PEAR / BASIL19

LUISES MENÜ 95

WITH KAVIAR 29

WITH KID 16

PRALINE

MADELEINE

LUISES MENU ON FRIDAY

STARTER

SUNFLOWER

WILD AND GARDEN HERB

GREEN ASPARAGUS / CUBIO POTATO / MOQUECA / BREADCRUMBS 20

+ SQUID FROM THE NORTH SEA

INTERMEDIATE COURSE

RUCOLA / RADISH / GOAT CREAM CHEESE 23

MAIN COURSE

CORN / SWEET POTATO / CHARD 33

+ OLDENBURGER DUCK

FINALE

APPLE / TONKA / TARAGON 19

LUISES MENÜ

95

WITH SQUID

12

WITH DUCK

15

CREAM PUFF

PRALINE

LUISES MENU OF SATURDAY

STARTER

ONION / CHIVES

GAZPACHO MADE FROM VEGETABLES FROM THE KAISERSTUHL

CAULIFLOWER / BUTTERMILK / LOVAGE 20

+ LANGOUSTINE FROM THE NORTH SEA

INTERMEDIATE COURSE

KOHLRABI / WHEY / CHIVE 23

MAIN COURSE

RISOTTO / PEAS / BUTTER TURNIP / NAMEKO MUSHROOM 33

+ VEAL FROM HORBEN

FINALE

TANGERINE / GOAT / POPPY SEED 19

CHOCOLATE COVERED MERINGUE

BUCKWHEAT

LUISES MENU 95

WITH LANGOUSTINE + 14

WITH VEAL + 16

LUISES MENU OF SUNDAY

STARTER

ASPARAGUS / HAZELNUT / EGG YOLK
LEEK / BLACK BREAD

BEETROOT TATAR / ROASTED BREAD / MUSTARD EMULSION 20

INTERMEDIATE COURSE

CASOULET OF BEANS / CELERY / SAVOURY 23
+ BRAISED SALMON TROUT

MAIN COURSE

LENTIL / POTATO / GARDEN HERBS 33
+ PIGLET

FINALE

BLUEBERRY / ROSE / CHAMPAGNE 19

LUISES MENU 95
WITH SALMON TROUT + 12
WITH PIGLET + 18

ALMOND TART
SALTED CARAMEL PRALINE