



WILHELM'S

5-Course-Tastingmenu

SUMMER EDITION

GHHERKIN FROM THE SPREE FOREST

crispy fried and served with a herb mayonnaise

STEAK TATAR À LA WILHELM

served under a straw potato nest, with Hollandaise sauce
and Piment d'Espelette from the Basque Country

BOUILLABAISSE

served with Rouille sauce and crouton

BAVARIAN CHEESE DUMPLINGS (KASPRESSKNÖDEL)

with peas, grilled and pickled carrots, and wild herb salad

GRAPEFRUIT WITH CREAM FROM LOIRE

pink grapefruit sorbet on a sage cream,
underneath Champagne Sabayon

78,00 € per person

WINE PAIRING

+ 37,00 € per person