

WINE PAIRING

1



2018 HOHENROTH
Riesling GG, dry
Weingut Störrlein Krenig, Randersacker
0,1l | 18€



KRUG ROSÉ 28^{ème} ÉDITION
0,1l included in the Signature dish

2

2022 SIEBENSCHLÄFER
„Frentsch“ – Gemischter Satz, dry
2 Naturkinder, Kitzingen
0,1l | 19€

3

2021 VOLKACHER RATSHERR
Silvaner GG, dry
Weingut Max Müller I, Volkach
0,1l | 18€

4



2023 ANIMA
Wermut rot, dry
Aaron Traxler, Future Lab ANIMA
0,05l | 14€

5

2020 VINZ
Scheurebe Alte Reben, dry
Weingut am Stein, Würzburg
0,1l | 19€

6



2018 MOOD
Rosé Sekt Brut
Weingut Roth, Wiesenbronn
0,1l | 17,5€

7

2019 RANDERSACKER SONNENSTUHL
Spätburgunder Beerenauslese, semidry
Weingut Martin Göbel, Randersacker
0,1l | 14,5€

7-course wine pairing | 120 €
Or ask for our Dynamic accompaniment with non-alcoholic variants from our
Future Lab and wines or a completely alcohol-free accompaniment.

EXPERIENCE

#limitlessHOME



✿ Franconian roots



✿ Gooseberry royale |
iced green pepper
+ Caviar optional



✿ Tatare doughnut

ready for take off

1

CHAR
Sashimi & tartare
Fish garum | XO cream | red onion
vinaigrette | Peperoni oil

2

ARTICHOKE
Pickled & filled with chorizo
Aubergine fennel salad |
clear strawberry gazpacho | saffron oil



✿ Kalte Ente

4

WATER BUFFALO
Smoked and cooked for 48 hours
Water buffalo jus | pickled lettuce |
shiso tempura | BBQ mayonnaise | herbs

5

SHEEP CAMEMBERT
Cassis berries | marinated peach |
celery with celery salt |
blackcurrant wood oil

7

CHERRY
Sake cherry ice cream | sake granité |
cherries | rice cream with cherry wood |
cherry blossom meringue

experience completed



✿ AURA meets ANIMA

7 courses + ✿ 5 delicacies | 275 € (+ Kaviar)
Signature dish + 79 € (incl. KRUG champagne)

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EXPERIENCE

#limitlessHOME – vegetarian



* Franconian roots



* Gooseberry royale |
iced green pepper
+ Caviar optional



* Tatare doughnut

1

CARROT TARTARE

oat-parsnip cream | radish |
red onion vinaigrette | Peperoni oil

2

ARTICHOKE

Pickled & filled with vegetables

Aubergine fennel salad |
clear strawberry gazpacho | saffron oil



* Kalte Ente

4

ZUCCHINI

Roasted in mint oil

Vegetable jus | pickled lettuce |
shiso tempura | preserved
kaffir lime cream | herbs

6

RASPBERRY & SALTY LEMON

Raspberry cremeaux | salty preserved
lemon sorbet | bay leaf oil and ganache |
candied coriander leaves



* AURA meets ANIMA

experience completed

est. 1978 **SIGNATURE-DISH**
FRANCONIAN SLATE TRUFFLE
in 3 small creations – Edition 2025
incl. KRUG champagne

3

CAULIFLOWER

Roasted

Rhubarb kimchi cannelloni |
onion consommé

5

SHEEP CAMEMBERT

Cassis berries | marinated peach |
celery with celery salt |
blackcurrant wood oil

7

CHERRY

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cherries | rice cream with cherry wood |
cherry blossom meringue

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