

WINE PAIRING

1



2019 JULIUS-ECHTER-BERG
Silvaner GG, dry
Weingut Hans Wirsching, Iphofen
0,1l | 18 €



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

2

2022 MUSCHELKALK
Müller-Thurgau Handwerk, dry
Weinbau Stephan Kraemer, Auernhofen
0,1l | 14 €

3

2015 INDIGENIUS
Silvaner, dry
Weingut Manfred Rothe, Nordheim
0,1l | 18 €

4



2018 MONTONIA
Spätburgunder Erste Lage, dry
Weingut am Stein, Würzburg
0,1l | 19 €

5

2022 JOHANNISBERG
Sauvignon blanc Big G, dry
Weingut Geiger und Söhne, Thüngersheim
0,1l | 16 €

6



ERDBEERNEGRONI
by Aaron Traxler, ANIMA
0,05l | 15 €

7

1999 REIFENSTEIN
Scheurebe Eiswein, semidry
Weingut Schloss Sommerhausen, Sommerhausen
0,05l | 23 €

7-course wine pairing | 123 €
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 as
ANIMA shots



✿ Chicken vs. sturgeon
+ caviar as you like

1

HUCHEN
lightly smoked & cured
crunchy celery | larch oil |
salty preserved calamondin

2

RUTABAGA
pickled & glazed with shrimp stock
spicy fruit salad | peanut XO |
melon broth



✿ Cold Duck

4

VENISON
loin - roasted pink
apricot miso | cracked pepper |
vension jerky | wild mushrooms | berries

6

MIEZE SCHINDLER STRAWBERRY
rehydrated, as a stock & creamy
smoked kefir ice cream |
bitter orange meringue



✿ Coffee & cake
– **ANIMA style**

experience completed

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

3

TEXAS LONGHORN BEEF
Shabu Shabu & tatare
charcoal | Bamberg savoy cabbage |
salty preserved cherries | bone stock
– cooked for 168 hours

5

MOUNTAIN CHEESE
pure, creamy & baked
radicchio | port wine jelly | hazelnut |
chive vinaigrette

7

PLUM
braised with red wine & as a stock
rye bread miso | malt cracker

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

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EXPERIENCE

#limitlessHOME – vegetarian



• Franconian roots as
ANIMA shots



• Egg & hazelnut

ready for take off

1

CELERY²
grilled over charcoal
crunchy celery | larch oil |
salty preserved calamondin |
elderflower capers

2

SUGAR BEET
lacquered
spicy fruit salad | hemp tahini |
melon broth



• Cold Duck

4

BEETROOT
stuffed with wild mushrooms
truffle butter jus | puffed pepper | morel |
cauliflower mushroom | berries

5

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radicchio | port wine jelly | hazelnut |
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experience completed



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