



Culinary Mission Statement

Our kitchen

Vegetarian and plant-forward:

The colorful diversity of nature on your plate.

Close-to-nature, sustainable products sourced primarily from regional – and whenever possible, local – producers and suppliers.

Our honesty

When it comes to fruit and vegetables, a fully regional offering is not always possible.

Seasonality, regionality, and the desire to offer a complete and well-balanced menu make a vibrant mix of regions and countries necessary.

Meat on the plate is not a given for us. Used consciously and selectively, it is a carefully chosen product, preferably from Germany and from animal-friendly farming. At a minimum, we rely on responsibly produced conventional products, with deliberate decisions regarding quantity and use.

Sustainability is guided more by reason than by emotion: we are aware of limited resources, respect our guests' desire for variety, and strive to balance both. Our assortment changes regularly and is limited to Europe and Germany. Selection varies according to catch quotas, stock levels, and transparent aquaculture practices.

Our dairy products are sourced 80% from Germany and 100% from Europe.

Our promise

We guarantee freshness and quality.

We offer a broad, colorful, and diverse selection.

We make sustainability simply delicious.

We satisfy even the most discerning tastes.