

RESTAURANT
GENUSS.APOTHEKE
RAIMAR PILZ



ENJOYMENT FREEDOM CASUAL PURISTIC CULINARY
ATELIER UNCOMPLICATED FLAVOR PUR RADICAL
PASSION NATURE EAT MODERN CREATIVE LIFESTYLE
HOSPITALITY INNOVATIVE TECHNOLOGY IDEAS
COMMUNICATION NATIVE EXPERIENCE TIME OUT
ADVENTURE TASTE QUALITY AMBIENTE SERVICE
MEETING POINT SIMPLICITY SUSTAINABILITY RESPECT

NICE TO HAVE YOU HERE!

RAIMAR PILZ & ANNETT RONNEBERGER

JULIANE ZWAR & ANTJE KASPER & MICHAEL BOTH

RESTAURANT GENUSS-APOTHEKE
RAIMAR PILZ
SCHÖNAUSGASSE 11
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KITCHEN TO 20:15 UHR
RESTAURANT TO 23:30 UHR

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1/ PHILOSOPHY

The Genuss-Apotheke (pleasure pharmacy) is attitude to life, awareness, style of cooking and concept. It is joy and change. It is solid craftsmanship and interaction with producers, partners, team and guests. She is communication on the plate and beyond it. It is taste and stimulation. She is a community. She is different. She is simple and complex. our restaurant

2/ TIME

Cooking is stock taking. It is a place to stop. It makes time tastable. It is time of maturity and freshness. It is present pleasure that will be remembered for a long time. Cooking is the focus on the moment of the best taste, the best preparation, the best presentation. To make time in the present tastable is our principle.

3/ RESPECT

Cooking is appreciation. Respect for the resources, the food, the producers. Respect for the natural processes - food needs the time of your maturation. Respect of the regional and the seasonal. Respect in dealing with each other starts in the kitchen. Here in our daily work the respect for the guest develops. The truth is not just on our plate, it's part of our cooking.

4/ ONE MENUE instead of à la carte

An evening in the Genuss-Apotheke means community and enjoyment. After the prologue, the menu begins with the presentation of our sourdough bread. A bread we love - made from 100% rye, rock salt and 3-stage sourdough. Warm, with a wonderful aroma. We have given the bread time for it to develop. Bread and time. Pure. A pleasure of the senses sharpens. Traditional and modern. Regional and cosmopolitan. Our ideas in optimal preparation.

5 / VEGETARIEN & ALLERGICAL

The use of animal products is one of the cornerstones of our kitchen. They occur in almost all dishes and provide the unique variety of flavors. I like to prepare vegetarian alternatives by prior arrangement. However, we are unable to provide guests with an equivalent taste experience in vegan form, which is why we do not offer vegan dishes. We are happy to try to take light allergies & intolerances into account. However, if these are life threatening to your health, please understand that we can not shoulder this responsibility and in this case can not offer them food.

RAIMAR PILZ
CHEF & HOST
HAND-, BRAIN- & HEARTMADE BY GENUSS- APOTHEKE®

bread & props

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sour cream & wheat
carrot & leek

* mackerel & cucumber
goat milk foam / green zebra tomatoe

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grilled wild langoustines & cauliflower
crab meat sauce

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egg yolk ravioli & truffles
spinach / yellow boletuses oil

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* black cod & king crab
onions & young peas

~

* red deer & stewed plums
juniperspolenta / chanterelles

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* gorgonzola dolce cheese
pieplant / douglas fire sorbet
apple / menthe pistou

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* carrot & sorrel
crumbles & cream
limecress

5 courses / 5 wines* 109 / 38
6 courses / 6 wines 129 / 45
7 courses / 7 wines 149 / 52

WE OFFER WINEPAIRING
AS WELL AS FOODPAIRING 0%VOL.