

MENU

DEER CALF

boudin noir, smoked fish and apple

BAVARIAN TROUT

sea water emulsion, turnip and kinome

GAMBA ROJA DE PALAMOS

lágrima de costa, crème cru and thai vinaigrette

HOME-BAKED SOURDOUGH BREAD "HILDEGARD"

le beurre bordier, yuzu olive oil and okinawa salt

① TXOGITXU & OTORO

N25 golden oscietra, red shiso and raspberry-shoyu

② ASPARAGUS FROM THE PROVENCE

orange, tarragon and roasted kombu

③ MR. LANGOUSTINE

salsa verde, black truffle and bergamot

④ KINMEDAI FROM THE AZORES

heart of palm, koshihikari and amarillo chili

⑤ „DRUNKEN PIGEON“

spinach, morels and banyuls

⑥ „HANAMI“

malaga strawberry, rhubarb and panna cotta

⑦ „STICKY TOFFEE“

pineapple, tamarind and beni wild harvest 66%

GLAZED „BUCHTEL“

earl grey and 50 y old balsamic

MENU PRICE - 245 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT