

# MENU

## DEER CALF

boudin noir, smoked fish and apple

## MADAI

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 sckrenkii, red shiso and raspberry-shoyu

### ② ASPARAGUS FROM THE PROVENCE

orange, tarragon and roasted kombu

### ③ MR. LANGOUSTINE

salsa verde 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 „THAI CHOCOLATE“

pineapple, tamarind and beni wild harvest 66%

## GLAZED „BUCHTEL“

nespoli, sea buckthorn and tonka bean

MENU PRICE - 245 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT