

MENU

DEER CALF

boudin noir, smoked fish and apple

MADAI

may turnip, kinome and seawater emulsion

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 beluga, red shiso and raspberry-shoyu

② ASPARAGUS FROM THE PROVENCE

orange, tarragon and roasted kombu

③ MR. LANGOUSTINE

wild asparagus, cabbage and bisque

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