

# MENU

BALFEGO BLUE FIN – truffle shoyu, black lime and palatine asparagus

CREVETTE BOUQUET – uni, myoga and chili

MACKEREL FROM PORTUGAL

amela tomato, oroshi and escabeche

WAN TAN

quail, ceps and la lot

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① DEER CALF „STAINED“

goose liver, navettes and cherry plum

② LAGRIMA DE COSTA

N25 Kaluga, smoky eel and vin jaune

③ MULLET

tom yam, galangal and lotus root

④ MARRON CRAB

carrot koshu, café de paris and sansho beurre blanc

REFRESHMENT

⑤ GUINEA FOWL D'ARMOISE

green asparagus, wild garlic and rivesaltes

⑥ „HANAMI“

yorkshire rhubarb, shiso leaves and panna cotta

⑦ DOUBLE CHOC

Original Beans Arhuaco 85%, dulce de leche and hazelnut

GLAZED „BUCHTEL“

ginger, sea buckthorn and chantilly

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT