

MENU

„BUKKAKI FOR ALLES“ AU MINIATURE –
N25 Schrenckii, Balfego torro, king crab, uni and truffle ponzu

CHAR FROM NIKI BIRNBAUM –
palatine asparagus, buckwheat and elderflower

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 „MADAI“
navettes, cucumber and real perilla from japan

② LAGRIMA DE COSTA
N25 Beluga, 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
lettuce, razor clams and rivesaltes

⑥ „RED PASSION“
mara des bois, sake marc and vin santo

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