

MENU

MACKEREL FROM PORTUGAL

truffle ponzu, shiso and rilette

KING CRAB

quail egg, crème crue and white fish caviar

„HANOI OYSTER“

Kys No. 5, tiger lemon and papaya

PERCEBES FROM ISLE BERLENGAS

balfego torro, codium and tamago

HOME-BAKED SOURDOUGH BREAD „HILDEGARD“

le beurre bordier, yuzu olive oil and okinawa salt

① N25 KALUGA

deer calf, pumpkin seet and ceps vinegar

② GAMBA ROJA DE PALAMOS

bell pepper, nduja and ajo blanco

③ KINMEDAI

artichoke, hanasansho and kojyu brew

④ LANGOUSTINE FROM NORWAY

mirin cabbage, tarragon and wasabi

REFRESHMENT

⑤ LAMP FROM THE POLTING ESTATE

lettuce, roasted garlic and sherry

⑥ „HOLLER BOWL“

grapfruit, champagne and curd cheese

⑦ „MONT NOIR“

Original Beans Arhuaco 85%, dulce de leche and hazelnut

GLAZED „BUCHTEL“

Mieze Schindler strawberry, shiso leave and pistachio

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT