

MENU

KIWAMI BEEF

smokey fish, palm heart and green sauce from frankfurt

SALMON TROUT FROM NIKI BIRNBAUM

quail egg, crème crue and trout 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 BELUGA

hamachi, kombu, uni and abalone vinegar

upgrade with N25 Albino Oscietra (15g) + 60 €

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 PIGEON FROM RACAN

watercress, turnips and sauce roiyaru

⑥ MIYAZAKI MANGO

lemon balm, cocos and kaffir lime

⑦ „MONT NOIR“

Original Beans Arhuaco 85%, dulce de leche and hazelnut

GLAZED „BUCHTEL“

„amarena style“

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT