

MENU

“CROQUETTE“

balfego tuna cheek, runner bean and bresaola

LAMB FROM POLTING ESTATE

turnip cabbage, shiso and trout caviar

KYS NO. 5

sea water emulsion, cucumber and lovage

LA LOT DE SANGLIER

thai basil, peanut and habanero

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① BONITO & N25 KALUGA

fried onion, maitake and strawberry vinaigrette

② SCALLOP FROM NORWAY

confit, bergamot and pistou

③ PIKE PERCH “10 DAYS DRY AGED“

truffle mole, radish and chicken foot essence

④ "MR. KAISERGRANAT"

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 SACHER OR WHAT?!

original beans piura porcelana 70%, mirabelle plum and almond milk

GLAZED “BUCHTEL“

„wies´n edition“

MENU PRICE - 295 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT