

MENU

CREVETTE BOUQUET

white kimchi, codium and lovage

BELLY OF PIKE PERCH

Kohlrabi, yuzukosgu and verjus

UNI

Black truffle, fingerlimes and navette

“POT AU FEU”

lamb from polting estate, smoky eel, quail egg and essence

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① DANUBE SALMON FROM NIKI BIRNBAUM

N25 Oscietra, black salsify, shiso vinaigrette

② SCALLOP FROM NORWAY

miyagawa mandarin, parsley and green juniper

③ KINKI FROM THE AZORE ISLANDS

hazelnut, spinach, razor clams and white truffle

④ “MR. KAISERGRANAT”

aioli, quince, white pepper and galangal

REFRESHMENT

⑤ WILD HARE

kale, anchovy and “sauce homage”

⑥ MIYAZAKI MANGO

lemon balm, baiser and tamarind

⑦ SACHER OR WHAT?!

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

GLAZED “BUCHTEL”

„munich edition“

MENU PRICE - 295 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT