

MENU

BLACK COD

parsley, icicle and oxalis

„RILLETTE”

rutabaga, cream cheese and frisee

SKIPJACK

vichoise, lamb's lettuce and jalapeno

KING CRAB FROM NORWAY

tofu, Miyagawa and ginger

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① „LAGRIMA DE COSTA”

smokey eel, chive and vin jaune

② N25 BELUGA

spinach, butter and sea water extract

③ „MONK FISH FROM NOIRMOUTIER”

chan ponzu, flower sprouts and périgord truffle

④ „MR. KAISERGRANAT”

black salsify and flavors from thailand

REFRESHMENT

⑤ DEER CALF

mirin cabbage, goose liver and sauce au poivre

⑥ „RAIMU”

mascarpone, caraway and rieslaner

⑦ „UMAMI”

kombu, original beans cru virunga 70% and walnut bread

„DIE BUCHEL”

champagne, pear, poppy seeds and tahiti vanilla

MENU PRICE - 295 €

Please ask our service staff regarding additives and allergens

All prices include 7% VAT