

# MENU

## VENISON FROM POLTING ESTATE AND N25 BEARII

jerusalem artichoke, cranberry koshu and wild juniper

### KING CRAB

goose liver, cottage cheese and anchovi

### HAMACHI FROM JAPAN

crosne, picual and cherry plum

### GAMBA ROJA

lagrima de costa, wild garlic and cold thai broth

## HOME-BAKED SOURDOUGH BREAD "HILDEGARD"

le beurre bordier, yuzu olive oil and okinawa salt

### ① N25 ALMAS OSCIETRA

white asparagus from loire valley, pepper bacon and walnut

### ② SCALLOP FROM NORWAY

morel, kinome and green shiso

### ③ KINMEDAI

abalone, Lechuga and sea water essence

### ④ „MR. KAISERGRANAT“

malt, lemon myrtle and katsuobushi

## REFRESHMENT

### RIS DE VEAU „SHANGHAI“

mala, radicchio and sauce albufera

### ⑥ MALAGA STRAWBERRIES

marc of mirin, lime and rieslaner

### ⑦ „KYARAMERU“

Original Beans Edelweiß, kalamansi and kalamta olive

### „DIE BUCHTEL“

rhubarb, butter crumble and verveine

MENU PRICE - 295 €

Please ask our service staff regarding additives and allergens

All prices include 7% VAT