

MENU

XO BEEF AND UNI

chinese cabbage, ponzu and kaki

BALFEGO BLUE FIN

akami, cheek and quail egg

LOUP DE MER 21 DAYS

cucumber, koji onion and lavender

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 VENISON AND N25 BELUGA

kohlrabi, cranberry koshu and wild juniper

② SCALLOP FROM NORWAY

morels, kinome and shiso

③ KINMEDAI

abalone, lechuga and sea water essence

④ „MR. KAISERGRANAT“

malt, aji amarillo and katsuobushi

REFRESHMENT

⑤ PIGEON FROM THE LOIRE VALLEY

radicchio, pecorino cheese and chive vinaigrette

⑥ „WOODRUFF“

iyokan, green papaya and cereals

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