

MENU

XO BEEF AND N25 SCHRENCKII

chinese cabbage, ponzu and kaki

BALFEGO BLUE FIN

akami, cheek, uni and wasabi

LOUP DE MER 21 DAYS

cucumber, koji onion and lavender

GAMBA ROJA

broccoli, habanero and curry broth

HOME-BAKED SOURDOUGH BREAD "HILDEGARD"

le beurre bordier, yuzu olive oil and okinawa salt

① BONITO AND N25 KALUGA

tofu, green almonds and cherry-ponzu

② SCALLOP FROM NORWAY

shiso, goose liver and black truffle

③ KINMEDAI

mustard seeds, lechuga and abalone essence

④ „MR. KAISERGRANAT“

malt, aji amarillo and katsuobushi

REFRESHMENT

⑤ XO BEEF FROM AUSTRIA

belgian endive, pine nuts and cheps vinaigrette

⑥ ELDERFLOWER

iyokan, green papaya and cereals

⑦ „BEECHNUT“

black lime, swiss biscuit and salted caramel-virunga

„DIE BUCHTEL“

mieze schindler, butter crumble and vin santo

MENU PRICE - 325 €

Please ask our service staff regarding additives and allergens

All prices include 7% VAT