

MENU

XO BEEF AND N25 OSCIETRA

chinese cabbage, ponzu and kaki

BALFEGO BLUE FIN

cheek, akami, uni and wasabi

LOUP DE MER 21 DAYS

cucumber, koji onion and lavender

GAMBA ROJA AND PERCEBES

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, katsuobushi and lemon thyme

REFRESHMENT

⑤ „GREAT OMAHA"

belgian endive, pine nuts and ceps vinaigrette

⑥ APRICOT

greek yoghurt, lemon balm and woodruff

⑦ PURE CHOC

original beans cru virunga 70% and walnut bread

„DIE BUCHTEL"

mieze schindler and vin santo

MENU PRICE - 325 €

Please ask our service staff regarding additives and allergens

All prices include 7% VAT