MENU

GAMBA ROJA DE PALAMOS
green pepper, rutabaga and trout caviar

BALFEGO BLUE FIN
eel, shallot, beetle bean and garden cress

LOUP DE MER 21 DAYS
cucumber, koji onion and lavender

RAZOR CLAMS AND LAMB FROM POLTING ESTATE
butter, rucola and codium

HOME-BAKED SOURDOUGH BREAD "HILDEGARD"
le beurre bordier, yuzu olive oil and okinawa salt

① SHIMA AJI AND N25 SCHRENCKII
crème cru, horse radish and coffee

② STURGEON
cuisses de grenouilles, lovage and wild garlic

③ SCALLOP FROM NORWAY
café de paris, black salsify and hazelnut

④ „MR. KAISERGRANAT"
black salsify and thai flavours

REFRESHMENT

⑤ WILD HARE
kale, goose liver and sauce hommage

⑥ „SUNDAE DELUXE"
almond milk, quince, myoga and white truffle

⑦ „STICKY TOFFEE"
pine apple, nougat, pecan and whisky

„DIE BUCHTEL"
sobacha, gewürztraminer and braised apple

MENU PRICE - 325 €

Please ask our service staff regarding additives and allergens
All prices include 7% VAT