

MENU

SCALLOP AND WAGYU

Avocado, kombu and hanahojiso

SWEET SHRIMPS FROM NORWAY

white kimchi and sesame

N25 KALUGA

kumamoto oyster and sweetheart

HOME-BAKED SOURDOUGH BREAD "HILDEGARD"

le beurre bordier, yuzu olive oil and okinawa salt

① BAVARIAN TROUT

buttermilk, dill and horseradish

② CHANNEL ROCKFISH

ginger, amela tomato and barigoule

③ MARRON CRAYFISH

a la nage, kyoto miso and japanese mustard

④ WAN TAN

chanterelles, thai basil, butter and umami broth

⑤ PIGEON FROM RACAN

radicchio, pecorino, chive and australien winter truffle

⑥ „NESPOLI“

sauternes, charentais melon and pecan

⑦ „THAI CHOCOLATE“

pineapple, tamarind and beni wild harvest 66%

GLAZED „BUCHTEL“

kalamansi, sea buckthorn and tonka bean

MENU PRICE - 245 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT