

MENU

SCALLOP

pointed cabbage, nashi pear and boudin noir

SEA URCHIN FROM ICELAND

brokkoli, black truffle and chicken essence

KING CRAB

white kimchi, sesame and trout caviar

HOME-BAKED SOURDOUGH BREAD "HILDEGARD"

le beurre bordier, yuzu olive oil and okinawa salt

① SKIPJACK

oroshi, beetroot and strawberry-tomato vinaigrette

② SEA BASS AND N25 HYBRID

onion, koji, lovage and clam stock

③ MR. KAISERGRANAT

sudachi, sabayone and white truffle

④ KYS OYSTER N°2

polting lamb, koshihikari and wild garlic

REFRESHMENT

⑤ SADDLE OF VENISON FROM GUTSHOF POLTING

carrot koshu, goose liver and sauce roiyaru

⑥ FROZEN TEMPURA

shiso, mirabelle, pecan and charentais melon

⑦ „UMAMI“

kombu, original beans cru virunga 70% and walnut bread

GLAZED „BUCHTEL“

reine claudie, vanilla and brown sugar

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT