

MENU

CROQUETTE OF BALFEGO BLUE FIN

Wagyu, bug bean and pumpkin seed

GAMBA CARABINERO

brussels sprout, shiroita kombu and crème cru

„EI, EI, EI“

quail egg yolk, kohlrabi, koshihikari rice and colatura di alici

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① N25 GOLD KALUGA

venison, topinmabur and green juniper

② KINMEDAI

périgord truffle, oyster butter und smoked fish broth

③ MR. KAISERGRANAT

chicorée, nduja and sauternes

④ LAKE TROUT FROM NIKI BIRNBAUM

razor clams, cauliflower and ceps vinegar

REFRESHMENT

⑤ WILD HARE

chick-pea, onion and vin jaune

⑥ KYOHO

oolong tee, sakura und cereals

⑦ „SUNDAE DELUXE“

almond milk, quince and white truffle

GLAZED „BUCHTEL“

citrus fruits, nougat and caramel

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT