

MENU

BALFEGO BLUE FIN – boudin noir, black salsify and nashi pear
BAVARIAN LAKE TROUT – horse radish, passion fruit and kalamata olive

GAMBA ROJA

lagrima de costa, crème cru and thai vinegar

„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 BELUGA

venison, topinmabur and green juniper

② MR. KAISERGRANAT

périgord truffle, coffee and sabayone

③ SKREI

bouchon mussels, lemon thyme and roscoff onion

④ SCALLOP FROM NORWAY

raz el hanout, chick pea and walnut

REFRESHMENT

⑤ WESTERBERGER WAGYU

barley, salsa verde and merlot vinegar jus

⑥ KYOHO

oolong tee, sakura und cereals

⑦ „UMAMI“

kombu, original beans cru virunga 70% and walnut bread

GLAZED „BUCHTEL“

Nougat, citrus and hazelnut

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens
All prices include 19% VAT