

MENU

BALFEGO BLUE FIN – boudin noir, salsify and nashi pear

CREVETTE BOUQUET – uni, myoga and chili

CARP 9 DAYS DRY AGED

furikake, tiger lemon and curd cheese

WAN TAN

wild hare, ceps and essence

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① LAGRIMA DE COSTA

N25 Kaluga, smoky eel, black rice vinegar and avocado

② MR. KAISERGRANAT

shio kôji and bisque à l'orange

③ CHAR FROM LECHTAL VALLEY

green thaicurry, white kimchi and roast fish broth

④ SCALLOP FROM NORWAY

raz el hanout, chick pea and périgord truffle

REFRESHMENT

⑤ DEER CALF

cauliflower, red chricorée and masterstock

⑥ „TAROCCO“

blood orange, odinstal honey and crème anglaise

⑦ „UMAMI“

kombu, original beans cru virunga 70% and walnut bread

GLAZED „BUCHTEL“

quince, hazelnut and salty caramel

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT