Degustation Menu

8 course menu 235
6 course menu 180

Corresponding wines
8 course menu 120
6 course menu 95

0.1 l per course including mineral water
and one cup of coffee

Loch Duart salmon
Herb sabayon, kohlrabi, finger limes, buckwheat
1,2,3,7,8,12

Imperial caviar
Potatoes, veal tongue, sour cream, parsley
1,2,3,7,8

Octopus
Beetroot gazpacho, sheep's milk yoghurt, couscous, bell pepper
1,2,3,5,7,10,12

Field mushroom
Confit, broccoli, chickweed, salted lemon, pine nuts
1,2,3,5,7

Langostino
Yellow Thai curry foam, coconut, carrot, peanut
1,2,3,5,7,9,11

Organic egg yolk
Morels, guanciale, wild garlic foam, green asparagus
1,2,3,5,7,12

A5 Kagoshima Wagyu beef
Filet, tartar, sweet potato, wild cauliflower, radish, fermented pepper
1,2,4,5,7,11,12

Strawberries & rhubarb
Almond cream, curd, sorbet, shiso
1,2,3,5

Food Additives & Allergens
1 Gluten · 2 Lactose · 3 Chicken Egg · 4 Soy · 5 Nuts · 6 Peanuts · 7 Celery · 8 Fish
9 Crustaceans · 10 Molluscs · 11 Sesame · 12 Mustard · 13 Lupins · 14 Sulphur dioxide