

MENU

LOMBARDIAN STURGEON
FERMENTED BLUEBERRY, YAM AND TOM KHA GHAI

IMPERIAL-CAVIAR "VICHYSOISE"
OIL OF CHIVES

BALFEGO-TUNA
EGGPLANT AND INDIAN CRESS

DRY AGES TURBOT
SAVAGE OREGANO, FETA AND TARAMASALATA

FAEROESE LANGOUSTINO
PUMPKIN, PEANUT AND TANDOORI

FILLET OF JAPANESE WAGYU BEEF
DRIED PLUM, ROSCOFF-ONION AND BREAD MISO

ROTBUNT-VEAL SHANK FROM "ALTE WERTE HOF"
MUSHROOMS, WOOD OF CASSIS AND SAUCE ALBUFERA

THE GRANNY SMITH APPEL
PECAN NUT, FENNEL AND YUZU

5 COURSES 208 EURO

6 COURSES 228 EURO

7 COURSES 248 EURO

8 COURSES 268 EURO

WINE PAIRING

FOR 8 COURSES 132 EURO