

apéro

oysters, fines de claire 3 pc.	9
jamón ibérico 5 dehesas, port.	15
anchovis don boccarte, 3pc.	15
oscietra caviar 15 g	28

menu

tataki of roastbeef
black radish & teriyaki cream
ooo

salmon trout
leek & grain mustard sauce
ooo

lobster
tardivo & blood orange
ooo

veal cheek
raisin-capers sauce and potato dumplings
ooo

lemongras panna cotta
exotic fruit cocktail & multivitamin sorbet

5 course	98
4 course (no lobster)	82
3 course (no lobster, no salmon trout)	65

vegetarian 56 | 73 | 88

please mentioned in advance your food allergy

à la carte

salad	8
consommé with "maultaschen"	9
field salad with bacon and bread croutons	12
fishsoup	14
tardivo, belper knolle and spiced pear	19
kingfish and truffle with celery	28
goose liver with matcha tea and apple	28
sweetbread, veal head sauce with young cabbage	29
ooo	
acquerello risotto with parsley root and black truffle	29
codfish with spinach cream and champagne sauce (add osietra caviar +15)	44
lobster and blood orange with pumpkin pasta	52
veal cheek with fried kale and potato dumpling	42
deer with savoy cabbage and tarragon "spätzle"	48
guinea chicken for 2 served in 2 ways <i>the breast with parsnip and truffle jus</i> <i>the leg with chestnut and sunchoke</i>	p.p. 49