

MENU

Cheeks of Duroc Pork

Carrot, Parsnip
Euro 17,00

Monkfish

Leek, Grapes, Vulcano Bacon
Euro 19,00

Kale

Hazelnut, Mushroom Vinaigrette, Horseradish
Euro 17,00

Seared Pigeon Breast

Champignon, Hokkaido Pumpkin, fermented Garlic
Euro 19,00

Lamb Shank

Dill-Cucumber, braised Bell Pepper, Anchovies, Fregola
Euro 35,00

Pre-Dessert

Cheesecake, Rosemary, Passionfruit

Euro 15,00

*5 Course Menu 79,00 Euro without Pigeon Breast and Pre-Dessert
Wine Pairing 42,00 Euro*

*7 Course Menu 96,00 Euro with Pigeon Breast and Pre-Dessert
Wine Pairing 48,00 Euro*

VEGETARIAN MENU

Yellow Beet Root

Artichoke, Sweden Milk, Cabbage
Euro 16,00

Pumpkin and Blackberry

Fermented Carrots, Goat's Cheese, Brioche
Euro 17,00

Kale

Hazelnut, Mushroom Vinaigrette, Horseradish
Euro 17,00

Sunchoke

Parsley, Leek, stained Egg Yolk
Euro 17,00

Romanesco

Parsley Root, Potato, Poppy Seed
Euro 26,00

Pre-Dessert

German Cheeses

Euro 17,00

*5 Course Menu 69,00 Euro without Sunchoke and Pre-Dessert
Wine Pairing 42,00 Euro*

*7 Course Menu 86,00 Euro with Sunchoke and Pre-Dessert
Wine Pairing 48,00 Euro*