

# *À la carte-Menu*

Wagyu  
from Patrick Balster  
Unagi | Kale | Sour cream



Hand dipped Norwegian scallop  
Topinambur | Beech mushrooms | Piedmont hazelnut



Kaiserzander  
Kingcrab | Bacon | Tropea



Truffle  
Koshihikari | Black salsify | | Kimizu



Challans duck  
Chervil Root | Pistachio | Epsom Lettuce



Nashi Helene  
Chocolate | Tahiti Vanilla

As a 4-Course Menu  
84,00 €

As a 6-Course Menu  
119,00 €

