

Menu

Tartlet

Oyster Cut | Asparagus | Sesame

Coldwater Shrimp

Pearly Barley | Maldonado Sea Salt | Combava Ponzu

Pickert

N25 Oscietra Caviar | Piedmont Hazelnut | Chives

Brioche and Spelt Bread

Bordier Butter | Sobrasada Ricotta



Balfegó Tuna

Cucumber | Watercress | Crème Fraîche

Turbot

Teardrop Peas | Romaine Lettuce | Crab-Koji Beurre Blanc

Sweetbread

Onion | Eel | Muntok Pepper

Roebuck

Chanterelles | Wild Asparagus | Blackberry

Jelly Dessert

Tiger Lemon | Woodruff | Condensed Milk

Cheese Selection by Affineur Waltmann

Liquorice Bread | Orange Mustard

Rhubarb

Wild Strawberries | Topfen Soufflé | Sakura



4-course menu 109,00 €

6-course menu 139,00 € (with cheese or Rhubarb)

7-course menu 149,00 €

Please inform us of any intolerances, allergies, or requests for a vegetarian alternative when making your reservation.
Otherwise, exceptions may not be fully accommodated.