

Menu

Tartlet

Pâté | Carrot | Pine Nut

Gamba Blanca

Barley | Maldonado | Combava Ponzu

Pickert

N25 Oscietra Caviar | Piedmont Hazelnut | Chives

Brioche and Ruchmehl Bread

Bordier butter | Celery



Green Asparagus

Brown Crab | Duck Liver | Egg

Turbot

Teardrop Peas | Romana | Shrimp Koji Beurre Blanc

Wagyu

Potato | Morel | Caper Leaf

Polting Lamb

Eggplant | Wild Garlic | Gnocchi

Myoga

Mint | Mango | Lime

Cheese Selection by Affineur Waltmann

Liquorice Bread | Orange Mustard

Rhubarb

Wild Strawberries | Quark 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.