

MENU

SCALLOP FROM RODERICK SLOAN
PARSLEY ROOT, MACADAMIA NUT AND BERGAMOTTE

IMPERIAL CAVIAR "BLACK EDITION"
SEPIA, TAHITIAN VANILLA AND AJOBLANCO

PIKE PERCH FROM THE MUERITZ
BENSER'S BLACK PUDDING AND POINTED CABBAGE

BRETAGNE - SOLE
GILLARDEAU OYSTER, MUSHROOM AND BEURRE BLANC

CARABINEIRO FROM PORTUGAL
BRUSSELS SPROUTS, SHOYU PONZU AND MARIGOLD

BREAST OF CHALLANS DUCK
CHICORY, SECHUAN PEPPER AND TAGGIASCA OLIVES

SHOULDER AND HEART OF POLTING LAMB
CHILLI KOJI, KOHLRABI AND ANNATTO

DESSERT OF BASIL
CELERY AND YOGURT

5 COURSES 235 EURO

6 COURSES 258 EURO

7 COURSES 278 EURO

8 COURSES 295 EURO

WINE PAIRING

FOR 8 COURSES 134 EURO