

PRELUDE

„BREAD TIME“

SALSIFY

cranberry | Tardivo Treviso | walnut

HAMACHI

sour asparagus | caviar | pineapple

CHERVIL TUBER

Iberico | chicory | black truffle | pea

BLUE MOUNTAIN SHRIMP

tarragon | knotroot | kohlrabi

MULLET

veal head | radish | mustard seed

CABBAGE

king oyster mushroom | coffee | buckwheat

SADDLE OF DEER

poppy seed miso | oat root | kale

PIGEON

fennel | white chocolate | Purple Curry

PEAR & ALMOND

basil | citrus fruit

ESMERALDAS 42 %

mandarin | peanut | rosemary

SWEET DELIGHTS

menu incl. dessert

139

7 courses

109

5 courses

please ask our sommelier

for a corresponding

drink recommendation

CHEESE WAGON chutney | cruffin +25

couvert 6