

PRELUDE

„BREAD TIME“

RED BEET

Vacharin | blood orange | myoga

LANGOSTINO & RABBIT

bell pepper | pomegranate | suave

CABBAGE & CURRY

sweetbread | tabouleh | physalis | mint

PIKEPEARCH & TRUFFLE

cabbage turnip | crosne | endive

CALAMAR

cauliflower | sepia | shallot

PUMPKIN & CHICORY

Sovrano di Bufala | walnut | nasturtium

INTERMEZZO

POULET BRESSE

sauce rouennaise | radicchio | chanterelle

OR

STYRIAN LAMB

coconut | cilantro | cicoria di catalogna | cashew nuts

CHEESECAKE

pumpkin | pear | skyr

ORIGINAL BEANS

“Virunga” 55% & 70% | passion fruit | basil

SWEET DELIGHTS

7 course menu incl. dessert

145

5 course menu incl. dessert

119

Couvert 6

CHEESE WAGON

Chutney | Cruffin +25