

STARTERS

Tiger shrimp langoustine - bisque - pickled lemon	29
Veal sweetbread mushroom - topinambur - beurre blanc sauce	29
Pigeon breast cherry - mushroom - blackberry sauce	28
Beef tartar smoky beetroot - bergamot - chili - parmesan	27
Hamachi wasabi & ginger - cucumber - orange	26
Ravioli wild garlic & pistachio filling - cabbage & lemon filling - vegetable consommé	23

SIGNATURE

Eggplant in herb oil by Marko Sömer

goat cheese ice cream - tomato jam -
baked garlic & eggplant purée - basil pesto crumble

24

TASTING MENU

By Marko Sömer

Hamachi

wasabi & ginger - cucumber - orange

Tiger shrimp

langoustine - bisque - pickled lemon

Turbot

brown shrimp - kohlrabi - vermouth sauce

Lamb Loin

pumpkin salad - pistachio - ruby onion - Timut pepper sauce

Cheese trolley

full selection of 12 cheeses 43

short selection of 6 cheeses 33

Rhubarb

blood orange - white chocolate - apricot

Petits Fours

FULL FLAVOUR JOURNEY 99

BREEZY FLAVOUR JOURNEY 86

Wine pairing

full wine pairing 82

short wine pairing 67

MEAT

Lamb loin

pumpkin - pistachio - ruby onion -
Timut pepper sauce

Beef tenderloin

apple-celery gratin - mushrooms -
crispy blue cheese - black garlic sauce

FISH & SEAFOOD

Monkfish

fennel - shrimp - morel - orange & anise sauce

Lobster

white asparagus - tomato - wild garlic

Fried octopus

crispy scallop - carrot & coconut purée -
grilled cucumber - bisque with passion fruit -
spicy cauliflower

Turbot

brown shrimp - kohlrabi - vermouth sauce

VEGETARIAN

Celeriac

pumpkin seed cream - tomato & horseradish
sauce - buckwheat crumb

Coconut-lemongrass risotto

lime gel - cashew cream - crispy root vegetables

Please note, the tasting menu is designed to be
enjoyed by the entire table and must be ordered by 21:00

All prices are in euro and include 24% VAT
If you need information about allergens, kindly ask our personnel

