

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Dill

Aged Cheese, Leek

Carabinero

Short Rib, Bell Pepper,
Ginger, Watermelon, X.O. Cream

Langoustine

Cockles, Razor Clams, Red Cabbage, Magnolia

Red Mullet

Sea Buckthorn, Cacao, Lime Leaf

North Sea Sole

Nettle, Passionfruit, Oyster, Vanilla

Sepia

Coffee, Winkles, Cardamom, Mango, Coriander

Amjou Pigeon

Kencur, Smoked Almond, Linseed, Beetroot

Vacherin

Blackberry, Sticky Rice, Horseradish

or

Avocado

Wheatgrass, Cucumber, Green Olive, Sheep Curd, Lime

Menu with Vacherin or Avocado € 170

Menu with Vacherin and Avocado € 180

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Dill

Aged Cheese, Leek

Beech Mushroom

Daikon, Bell Pepper & Chili Pepper,
Ginger, Watermelon

Beetroot

Shiso, Grapefruit, Kombu, Codium

Cherries

Pumpkin Pit, Green Bean, Bitter Bean, Verbena, Sheep Yoghurt, Belper Knolle

Watermelon

Marinated Watermelon, Dried Lemongrass, Tomato, Horseradish, Pistachio & Mint

Morels

Stracciatella, Green Bell Pepper, Smoked Olive Oil, Lemon, Sichuan

Artichoke

Achiote, Passionfruit, Daikon, Lovage

Vacherin

Blackberry, Sticky Rice, Horseradish

or

Avocado

Wheatgrass, Cucumber, Green Olive, Sheep Curd, Lime

Vegetarian Menu with Vacherin or Avocado € 160

Vegetarian Menu with Vacherin and Avocado € 170