

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Dill

Aged Cheese, Leek

Caviar

Ancho, Hazelnut Mik, Cordyceps

Carabinero

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

Langoustine

Cockles, Razor Clams, Red Cabbage, Magnolia

Lobster

Veal Liver, Blackcurrant, Oyster, Kohlrabi,
Lemon Geranium, Blue Cheese

North Sea Sole

Nettle, Passionfruit, Oyster, Vanilla

Sepia

Coffee, Winkles, Cardamom, Mango, Coriander

Amjou Pigeon

Kencur, Smoked Almond, Linseed, Beetroot

Strawberry

Rice, Pine, White Chocolate, Rum, Parmesan

Avocado

Wheatgrass, Cucumber, Green Olive, Sheep Curd, Lime

Menu € 180

Black Sesame

Aubergine, Tamarillo, Pedro Ximenez

Dill

Aged Cheese, Leek

Sea Buckthorn

Ancho, Hazelnut Milk, Cordyceps

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

Strawberry

Rice, Pine, White Chocolate, Rum, Parmesan

Avocado

Wheatgrass, Cucumber, Green Olive, Sheep Curd, Lime

Vegetarian Menu € 170

