

Menü

Kalmar, Guanciaie & Sudachi

Thunfischbauch, Erdbeervinaigrette,
wilde Tomate, Itachi Gurke & Myoga

Abalone, Piment d'Espelette Sauce,
grüne Yuzu, XO Sauce & Chawanmushi

Kopfsalat, Muschel Beurre Blanc,
Piemonteser Haselnuss & Meyer Salzzitrone

Brioche Feuilletée & geräucherte „Bordier“ Butter

Rotbarbe, Sanddorn Koshō Sauce,
Fingerlimette & Tromboncino Zucchini

Rochen Kotelett, Madagaskar Pfeffersauce,
Wasabina & Kürbismole

Pochierte Nashi Binre, Sorbet,
kandierte Kürbiskerne & Milky Oolong

Braune Butter Eis & weiße Schokolade

111€

Menu

squid, guanciaie & sudachi

tuna belly, strawberry vinaigrette,
wild tomato, itachi cucumber & myoga

abalone, piment d'espelette sauce,
green yuzu, xo sauce & chawanmushi

lettuce, mussel beurre blanc,
piedmontese hazelnut & salted meyer lemon

brioche feuilletée & smoked „Bordier“ butter

red mullet, sea buckthorn koshō sauce,
fingerlime & tromboncino zucchini

skate wing, madagascar peppercornsauce,
wasabina & pumpkin mole

poached nashi pear, sorbet,
candied pumpkin seed & milky oolong

brown butter ice cream & white chocolate

111€