

MENU

“SPASSBRINGER”

CHAR

raw marinated, with verjuice, ABB-mustard and radish salad

VEAL FILLET

pickled, with red cabbage salad, celery, smoked fish foam and sunflower seeds

COD

cooked in parchment, with cauliflowers, watercress and mussel sabayon

TRUFFLE EGG

cooked at 63°C, with spinach, truffle foam, potato croutons and black truffle

DUROC PORK BELLY

cooked 36 hours and flamed, with mashed potatoes, mushrooms and mushroom stock

MANGO

Dim Sum, with coconut cream, coconut chips and passion fruit seeds

5-Course Menu 114€
(without Truffle Egg)

or

6-Course Menu 128€



Alle Preise verstehen sich in Euro und der gesetzlichen MwSt

Bei Fragen zu Allergenen wenden Sie sich gerne an unser Servicepersonal.