## TO START

At the beginning of the evening we serve you two snacks, our sourdough bread with sorrel cream and whipped brown butter as well as an amuse-bouche.

## STARTER & INTERMEZZO

**CHICORY & BUFFALO MOZZARELLA**
roasted shallot vinaigrette, green apple | 19,00

**KINGFISH**
ponzu, turnip, raspberry | 40,00
*>> add 15g Golden Queen Imperial caviar +35,00*

**ZUCCHINI** V
ponzu, turnip, raspberry | 32,00

**ONION BROTH** V
mushrooms, tomato, lemongrass oil | 34,00
*>> with langoustine +39,00*

**MANGOLD**
chicken oyster, verjus beurre blanc, jalapeno | 38,00

**VEAL TARTARE**
Green Apple, Mustard Cream, White Cabbage Salad | 43,00

Please inform us of any allergies or intolerances.

## MAIN COURSES

**LAMB — LOIN AND SHOULDER**
cucumber, labneh, salsa verde, pommes anna | 58,00

**RED BEET MILLE FEUILLE** V
cucumber, labneh, salsa verde, pommes anna | 40,00

**MEAGRE**
dashi beurre blanc, corn, kohlrabi | 52,00

**ENTRECÔTE**
Celery Cream, Carrots, Potato Fondant, Quince Jus | 55,00

**MONKFISH**
Roasted Cauliflower, Jerusalem Artichoke Cream, Mushrooms, Yuzu Beurre Blanc | 53,00

**WIENER SCHNITZEL**
potato cucumber salad, capers | 42,00

## FAVOURITE MOMENTS

6 COURSE MENU

Let us guide you through the evening with a selection of our favourite dishes.

— VEGAN —