FAVOURITE MOMENTS

6 courses 139,00

Our Favourite Moments menu
is our suggestion for your evening.

We are happy to adapt it to your wishes –
whether allergies, vegan options or a shorter menu.

Each line represents one course:
on the left with fish or meat – on the right vegan.

You choose one option per line,
and we will serve your menu accordingly.

HAMACHI
ponzu, turnip, raspberry
>> 15g Golden Queen Imperial caviar +35,00

ONION BROTH
mushrooms, tomato, lemongrass oil
>> add langoustine +39,00

SWISS CHARD
chicken oyster, verjus beurre blanc, jalapeno

MEAGRE
dashi beurre blanc, sweetcorn, kohlrabi

BRAISED LAMB SHOULDER
cucumber, labneh, salsa verde

PLUM
lychee sorbet, thai basil

ZUCCHINI
ponzu, turnip, raspberry

ONION BROTH
mushrooms, tomato, lemongrass oil

SWISS CHARD
tofu, verjus beurre blanc, jalapeno

CELERIAC
dashi beurre blanc, sweetcorn, kohlrabi

BEETROOT
cucumber, labneh, salsa verde

PUMPKIN
coconut vanilla sorbet, sea buckthorn

RAW MILK CHEESE SELECTION
Selection by Kaasaffineurs Van Tricht, Belgium
>> exchangeable for another course

as an additional course 15,00

DRINKS
curated by our sommelière Atlanta Lehmann

WINE PAIRING
one glass of wine per course
69,00

NO BOOZE
one alcohol-free drink per course
49,00