

## WIR BITTEN ZU TISCH

### STARTERS

<b>Beetroot –braised-</b> Phyllo Pastry   Freekeh   Sheep Yoghurt   Zatar	16,50 €
<b>Wagyu Tail of Rump –roasted-</b> Taco   Tomato   Pineapple	24,00 €
<b>King Crab –pure-</b> Grapefruit   Avocado   Basil	27,00 €
<b>Iberico Presa –Tonkatsu-</b> Pepper   Coriander   Hoisin	21,00 €
<b>AKI Prestige Caviar d’Aquitaine –from 10 g-</b> Eggyolk   Sour Cream   Brown Bread	3 €/Gram
<b>Softshellcrabs –baked-</b> Cucumber   Edamame   Miso	26,00 €

## ZEIT FÜR URLAUBSGESCHICHTEN

### INBETWEEN

<b>Pulpo –grilled-</b> Smoked Pepper   Bean   Guanciale	26,00 €
<b>Scallop –fried-</b> Limeleaves   Coconut   Eggplant   Cashew	26,00 €
<b>Cauliflower –Tempura-</b> Curcuma   Cacao   Tandoori	18,50 €
<b>Marrowbone &amp; Red Prawn –roasted-</b> Surf & Turf Stock   Shimeji Mushroom   Mashed Potatoes	21,00 €

## DAS GROSSE HALLO

### APERITIF

<b>Champagne Perrier- Jouët Grand Brut</b> 0,1l	18,50 €
<b>Champagne Perrier- Jouët Blason Rosé</b> 0,1l	25,00 €
<b>Aventus</b> 0,1l	16,00 €
<b>Strawberry Blossom (alkoholfrei)</b> 0,1l	12,50 €

## ESSEN IST FERTIG

### CHEF’S CHOICE MENU

#### Iberico Presa –Tonkatsu-

Pepper | Coriander | Hoisin

#### Scallop –fried-

Limeleaves | Coconut | Eggplant | Cashew

#### Flat Iron Steak –grilled-

Whiskey | Gremolata | Carrot

#### Lychee –Lassi-

Raspberry | Cereals

3 / 4 / Courses

p. P. 79,- € / 95,- €

## MACHT PLATZ AUF DEM TISCH

### MAIN COURSE

<b>Celery –braised-</b> Saffron   Green Asparagus   Risotto	24,00 €
<b>Lobster –with brown butter-</b> Bisque   Garlic   Potato	60,00 €
<b>Black Cod –fried-</b> Annato Seeds   Fregola   Sepia	44,00 €
<b>Saddle of Lamb –medium fried-</b> Rooibos   Artichoke   Polenta	46,00 €
<b>Flat Iron Steak –grilled--</b> Whiskey   Gremolata   Carrot	42,00 €

## DAS BESTE ZUM SCHLUSS

### DESSERTS

<b>Lychee –Lassi-</b> Raspberry   Cereals	16,50 €
<b>Valrhona Manjari –Brownie-</b> Mango   Passionfruit	17,50 €
<b>Strawberry –Delice-</b> Valrhona Opalys	16,50 €
<b>Michel(Cheese from Cow-&amp;Goatmilk) –pure-</b> Dandelion   Honey from Sylt   Nectarine	14,50 €

For the entire winelist

please scan here:

