

FLAVOR JOURNEY

KOHLRABI “RAW BAR”

granny smith | wasabi | mirin

YELLOWFIN TUNA “WATERMELON-FETA-SALAD”

cantaloupe | mint | verberna

10g Caviar “Ossetra” Jellyfish selection plus 39

UNSTUFFED DUCK-LIVER “PIE”

extra course



apricot | macadamia | brioche

optional extra course plus 29

NORTH SEA HERING “ROLLMOPS”

cucumber | bread | dill

10g Caviar “Baeri” Jellyfish selection plus 29

ATLANTIC SNOW CRAB “BLANKETT”

pea | thai-asparagus | mushroom

10g Caviar “Imperial” Jellyfish selection plus 39

ICELAND COD “PAELLA”

bean | saffron | bomba

FRENCH CORN FED CHICKEN “CURRY MADRAS”

extra course



yoghurt | mango | coriander

optional extra course plus 29

BRILLAT SAVARIN “CHEESECLOCK”

raspberry | rocket | pumpkin seeds

WILD STRAWBERRY “HERBAL GARDEN”

white asparagus | tarragon | olive oil

PETITS FOURS

SNACKS

trout “brandade” | Frankfurt green sauce |
baba ghanoush macaron | salmon croustade

BREAD VARIATION

sourdough | focaccia
yoghurt-butter | chili | wild garlic | onion soup

AMUSE BOUCHE

pacific oyster “sabayon”

5 COURSE MENU

kohlrabi
tuna
hering
cod
wild strawberry

169

wine journey + 89

6 COURSE MENU

kohlrabi
tuna
hering
cod
brillat Savarin
wild strawberry

189

wine journey + 104

7 COURSE MENU

kohlrabi
tuna
hering
snow crab
cod
brillat Savarin
wild strawberry

209

wine journey + 119

Our menu may contain all 14 major
allergens. If you have any further
questions, our service team is happy
to assist you at any time.