

MENU COMPOSITION

Menu of 3 to 5 Courses, also available à la carte

Goat cheese crème brûlée | Goat cheese praline ^{A, C, G, H, L}
Coppa chip | Chicory sous vide | Caramelized hazelnuts
Malt & Acacia honey

€ 15

Hokkaido pumpkin cream soup ^{A, C, G, I}
Ricotta-lemon ravioli | Pumpkin chutney
Ginger & Pimentón Ahumado

€ 15

Poached catfish ^{D, G, L}
Topinambur | Brussels sprout | Cranberry
Mace & Vanilla

€ 26

Pink roast fawn ^{G, H, I}
Chestnuts | Celery | Shiitake mushrooms | Boskop apple
Cinnamon & Brown rum

€ 26

Araguani chocolate | Passion fruit ^{A, C, G, H}
Cardamom & Anise

€ 14

€ 55 for a 3 Course Menu (Starter, Main course, Dessert)

€ 89 for a 5 Course Menu

€ 30 for corresponding wines during the 3 course menu

€ 40 for corresponding wines during the 5 course menu

*Dear guests,
Our dishes contain the following allergens:*

- A) Cereals*
- B) Crustaceans*
- C) Eggs*
- D) Fish*
- E) Peanuts*
- F) Soya*
- G) Milk and lactose*
- H) Nuts*
- I) Celery*
- J) Mustard*
- K) Sesame seeds*
- L) Sulphurdioxide and sulphites*
- M) Lupines*
- N) Molluscs*

Please, feel free to contact our service staff for further information.