



Tradition meets Innovation

Amuse.Bouche

I

Norway lobster

cauliflower.dill.hazelnut

26 €

II

Foam.potato.veal cheeks

truffle.parsely.pata negra

14 €

III

Halibut.BBQ

pea.dashi.beurre blanc.crunchy chicken skin.edamame

29 €

IV

Thai.mango

matcha.black.sesame.chilli

10 €

V

Wagyu beef

roastbeef.brisket

sweet corn.nashi bears.roasted onions

55 €

VI

Yuzu.water cress.nougat

15 €

Petit.Fours

Tino Bahn | Executive Chef

Menu 6-courses 110 € (I, II, III, IV, V, VI)

Menu 4-courses 72 € (I, II, V, VI)

Menu 3-courses 65 € (I, V, VI)

We will serve the menus to 8:00 pm

All prices included VAT. At your request our restaurant staff informs you about the allergens within the dishes.