

## STARTERS



### LANGOSTINO

Kohlrabi, medlar, green shiso & XO sauce

34 €

### PASTURE BEEF TARTARE

Pickled tardivo, Castel Franco, lettuce, goose liver rice

36 €

### CREAM CHEESE MOUSSE

Young pea, kohlrabi & bunting

27 €

## INTERMEDIATE COURSES



### FOAM SOUP FROM YOUNG PEAS

Suckling pig shoulder, dim sum & kafir lime oil

28 €

### STURGEON BY NIKOLAI BIRNBAUM

Green asparagus, smoked eel, morel & purple hollandaise curry

36 €

### STUBENKÜKEN

Broad bean, focaccia, pine nuts & capers

36 €

### ROLLED BARLEY

aked quail egg, celeriac cream & wild garlic

28 €

## MAIN COURSES



### GALICIAN CALF

Back, cauliflower, salsa verde & potato

58 €

### FISHED SEA BASS

Carrot, mussel, pak choi & risoni

53 €

### PARMESAN RAVIOLI

Roasted yellow beet, bergamot & salt lemon

42 €

## DESSERTS



### RHUBARB

Savarin, fermented ginger & golden milk

21 €

### RAW MILK CHEESE FROM MAÎTRE ANTONY

Fruit bread & chutney

21 €

4 course 109 €

5 course 129 €

6 course 149 €

7 course 169 €

## WINE JOURNEY

4 course from 42 € | 5 course from 52 € | 6 course from 62 € |  
7 course from 72€