

Wine Menu

Round of Beef ~ Sous Vide

Capers, Bonito Crème, Salt Lemon, Purslane

Minestrone

Gurnard, Beans Ragout, Tomato

Burrata

Green Asparagus, Pomegranate, Mint, Oriental Spices

Lemon Sorbet

Dry Aged Flank Steak

Mashed Sweet Potato, Merguez, Mushrooms, Chimichurri

Cheese Variation

Fruit Bread, Fig Mustard

Apricot

Vanilla Curd, Oat Flakes
Almond Ice Praline, Honey

5 Courses without Sorbet and Cheese	89 EUR
7 Courses Menu	99 EUR
Corresponding Wines 5 Courses	45 EUR
Corresponding Wines 7 Courses	52 EUR

Corresponding wines 0,11 per course (except for sorbet) and water.

Prices are including taxes and service charge

We are pleased to take your order for our menu until 8:30 pm