

## MENU

BRETON SARDINE

AVOCADO, ALMOND AND WATERMELON

SCALLOP

DILL FLOWER, BERGAMOT AND PEAS

BIRNBAUM'S STURGEON

CELERY, VERVEIN AND IMPERIAL-CAVIAR

LANGOUSTINO

CAULIFLOWER, GRAPEFRUIT AND RED CURRY

FAKE TOMATO

BASIL GRANITE AND GAZPACHO FLAVOURS

SMOKED MÜRITZ-EEL

FENNEL, GRANNY-SMITH-APPLE AND TRUFFLES FINISH

SADDLE OF POLTING-LAMB

CELERY, KOHLRABI AND BLUEBERRIES

STRAWBERRY MOJITO

PISTACHIO, LIME AND MINT

4 COURSES 162 EURO

5 COURSES 182 EURO

6 COURSES 202 EURO

7 COURSES 222 EURO

8 COURSES 242 EURO

WINE PAIRING

FOR 8 COURSES 122 EURO