

## MENU

LOMBARDIAN STURGEON  
FERMENTED BLUEBERRY, YAM AND TOM KHA GAI

IMPERIAL-CAVIAR "VICHYSOISE"  
OIL OF CHIVES

BALFEGO-TUNA  
EGGPLANT AND INDIAN CRESS

DRY AGED TURBOT  
SAVAGE OREGANO, FETA AND TARAMASALATA

FAEROESE LANGOUSTINO  
PUMPKIN, PEANUT AND TANDOORI

FILLET OF JAPANESE WAGYU BEEF  
DRIED PLUM, ROSCOFF-ONION AND BREAD MISO

ROTBUNT-VEAL SHANK FROM "ALTE WERTE HOF"  
MUSHROOMS, WOOD OF CASSIS AND SAUCE ALBUFERA

THE GRANNY SMITH APPLE  
PECAN NUT, FENNEL AND YUZU

4 COURSES 188 EURO

5 COURSES 208 EURO

6 COURSES 228 EURO

7 COURSES 248 EURO

8 COURSES 268 EURO

WINE PAIRING

FOR 8 COURSES 134 EURO