

LUNCH BERLINALE FEBRUARY 15TH TO 23TH, 2024

MACKEREL – BUCKWHEAT, CORIANDER, RICE VINEGAR AND CORN

SAVOY – ALGA, WHITE BEAN AND GRAPEFRUIT

LAMB'S LETTUCE SOUP – EGG YOLK, POTATO AND PORK BELLY

BORSCHTSCH – BEETROOT, GOAT'S CREAM CHEESE AND EUCALYPTUS

CANNELLONI WITH RICOTTA – MUSHROOMS, CALAMANSI AND PLUM

SEA TROUT – WATERCRESS AND BEURRE BLANC WITH ANISE

SWEETBREADS – SAVOY CABBAGE, CAPERS AND SHERRY

WAGYU FLANK STEAK – BLACK BEANS, YELLOW RADISH AND STAR ANISE

RAW MILK CHEESE

THE GRANNY SMITH APPLE – PECAN NUT, FENNEL AND YUZU

DESSERT OF PEAR – YUZU, ARABICA COFFEE AND PUMPKIN SEEDS

75 EURO TWO COURSES

98 EURO THREE COURSES

25 EURO EACH FOLLOWING COURSE