

OPENING

TOMATOBAGUETTE  
& JABUGO BELLOTA BACON

BEEFTATAR AND JELLIED BEAFTEA  
& IMPERIAL CAVIAR

TRUFFLED WALDORF SALAD  
SPRUCE SPROUT & CELERY

CUPCAKE  
FINEST HARVEST SALMON CAVIAR  
HORSERADISH



7 COURSE DEGUSTATION 300 EUR  
WINEPAIRING 165 EUR  
PREMIUM WINEPAIRING 280 EUR

5 COURSE DEGUSTATION : 255 EUR  
WINEPAIRING 125 EUR  
PREMIUM WINEPAIRING 240 EUR  
without calf's brain and petite Juliette

PREMIUM PAIRING INCLUDES 3 GLASES  
VIA CORAVIN

PETITS FOURS OF YOUR CHOICE

CARABINERO SPECIAL

watermelon „kimchi“ : basil-sourcream  
salsa : crustacean-minestrone



SPECIAL RECOMMENDATION AS EXTRACOURSE 58€

IMPERIAL CAVIAR & MADELEINE

razor clam carpaccio : buttermilk



LECH VALLEY LAKE-TROUT  
„SAGOHACHI“

Nicolai's char caviar : yellow beet root  
grilled cream : dill-oil



PORTUGUESE RED MULLET

Bouillabaisse-Nage & lovage-oil

„Moule de Jade“

Imperial-caviar Fleuron & fennel



ESCALOPE OF CALF'S BRAIN

chanterelles : capers

Jerusalem Artichoke & horseradish



— CORN BRIOCHE BUN & SALTED BUTTER

SADDLE OF BAVARIAN VENISON

—MATURED IN BEESWAX

butternut pumpkin & grilled celery : pistachio

cassis : pine needles

OR

UPGRADE RECOMMENDATION 58€ PER PERSON

KYUSHU WAGYU BEEF

grilled leek & bone marrow

shabu-shabu bouillon

portobello mushrooms



PETITE JULIETTE

mild goat cheese : pesto : Jerusalem Artichoke



FRENCH APRICOT & „HONEYBEE“

fermented sunflower ice cream

apricot infusion with gewürztraminer-grapejuice