

OPENING

TOMATOBAGUETTE
& JABUGO BELLOTA BACON

BEEFTATAR AND JELLIED BEAFTEA
& IMPERIAL CAVIAR

CEP MUSHROOM & BACON CHOCOLATE

CUPCAKE
FINEST HARVEST SALMON CAVIAR
HORSERADISH



7 COURSE DEGUSTATION 300 EUR
5 COURSE DEGUSTATION 255 EUR
without calf's brain and petite Juliette

5 COURSE / 7 COURSE IN EUR
NON ALCOHOLIC 90 / 120
WINEPAIRING 135 / 175
PREMIUM WINEPAIRING 250 / 290

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 : garden radish
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