

TASTING MENU

SOURDOUGH „2020“ & HAY MILK BUTTER

AMUSE BOUCHE

GRILLED MACKEREL

SCALLOP TEMPURA

LOUP DE MER

SADDLE OF BAVARIAN LAMB

POACHED FIG

PETIT SUCRE

185 EUR

WINE PAIRING 115 EUR

**ADD ON: MACKEREL WITH
5G UMAI CAVIAR + 17€ SUPPLEMENT**

STARTER

GRILLED MACKEREL, „FRUITS DE MER“, DILL-SABAYON (48 EUR)
- WITH AN EXTRA 5G UMAI CAVIAR SUPPLEMENT +17€

MIDDLE COURSE

SCALLOP TEMPURA, KOSHIHIKARI, SHALLOT VINAIGRETTE (55 EUR)

FISH

LOUP DE MER, BOUCHOT MUSSELS, SERRANO (60 EUR)

MEAT

SADDLE OF LAMB, PAPRIKA, GREMOLATA, TARRAGON (60 EUR)

DESSERT

POACHED FIG, PECAN NUT, VANILLE (25 EUR)