



Nico Burkhardt's recommended set menu

Culinary warm-up

Amuse bouche

"Berlin Berlin"

Marinated NB foie gras

pumpkin / sheep's milk yogurt / brioche

Pickled herring

pickled onion / fennel / sour cream / apple / pumpernickel

Norwegian Arctic cod & German meatballs in white sauce

mousseline potatoes / capers / beetroot

Piggy mess

iberico pork / red cabbage / mustard seed / hollandaise

Refreshment

blood orange / tarragon

Saddle of venison

salsify / mandarin orange / pretzel / winter truffle

Buffalo parmesan

lettuce / Dijon mustard / croutons

Pre-dessert

"The truffle"

Ivoire chocolate

walnut / yuzu / nougat

4-course set menu w/o Norwegian Arctic cod, Piggy mess and w/o buffalo parmesan € 134.00

5-course set menu without Norwegian Arctic cod and without buffalo parmesan € 158.00

6-course set menu without buffalo parmesan € 178.00

The works € 198.00