



Nico Burkhardt's recommended set menu

Culinary warm-up

Amuse bouche

egg / spinach / brown butter / truffle

Langostino

lecsó / leek / brioche / bisque

Icelandic char

Granny Smith apple / fennel / lettuce / beurre blanc

Périgord foie gras

corn textures / blackberry / vanilla vinegar

Refreshment

cucumber & feta

Japan Wagyu roast beef A5

potato rösti / onion textures / goulash stock

Queso manchego

lingonberry / parsley / Williams pear

Pre-dessert

Rum baba

quince / sour cream

Ivoire chocolate

walnut / crème fraîche / yuzu

Culinary finale

4-course set menu without foie gras and manchego € 128.00

5-course set menu without manchego € 152.00

The works € 172.00