

TROUT | beet root | smoke

ODEFEY und Töchter BRESSE CHICKEN | mousse | skin | creme fraîche

CRAB | jalapeno | radish

CHAR | horseradish | herb emulsion

BALFEGO TUNA | N25 caviar | wasabi | miso | daikon

FAROE ISLAND LANGOSTINE | carrot | macadamia | kaffir lime

PIKEPERCH | eel | pear | bean | lardo

GALICIAN OCTOPUS | lentil | cucumber | charcoal | vadouvan

SWEETBREAD | potato | olive | bell pepper

POLTINGER ROE DEER | endive | pistachio | chanterelle | juniper

or

A5 WAGYU MIYAZAKI | broccoli | roscoff onion | shitake

Interim | red cabbage | buckwheat | chocolate

QUINCE | almond | tonka bean | brown butter

LEMON TARTE | meringue

CHEESECAKE | salted caramel

COFFEE | original beans chocolate

Menu with Poltinger Roe Deer 165 €

Menu with A5 Wagyu Miyazaki 195 €

