

COLD STARTERS

GOOSE LIVER € 40
"Fisser" grain - "Nashi" pear
Shokupan

SALMON "Lable Rouge" € 28
"Ikejime"
herbs of sea - pea
buttermilk dashi - sea buckthorn

BLACK EYE BEANS € 26
yuzu chili koji - avocado
shiitake - black sesame

SOUPS

OXTAIL CONSOMMÉ € 16
gyoza - veal tatar - bone marrow

ASPARAGUS € 16
buddha's hand - macadamia - pani puri

WARM STARTERS

CARABINERO € 58
"Grüll" sturgeon caviar from Salzburg
violet sweet potato - miso beurre blanc

MOUNTAIN LAMB € 31
mushrooms - sweetbread - tongue
pearl couscous - onion

CAULIFLOWER € 28
brown butter foam - egg yolk - truffle

MAINS FROM THE SEA

ATLANTIC HALIBUT

€54

morrel - vin jaune
black salsify - truffle

SKREI

€ 52

kohlrabi in salt dough - north sea crabs
tongue - shio koji - plankton emulsion

MAINS FROM THE LAND

SHORT RIB

€ 54

"5 days - 5 hours"
maitake - bbq-eel
roasted leek cream - mashed potatoes

KAGOSHIMA WAGYU A5

€ 98

akaoroshi - pak choi
black garlic - furikake fries

HANDMADE SCHLUTZKRAPFEN

€ 32

fig - nuts - smoked buffalo mozzarella

ROASTED SWEATHEART CABBAGE

€ 28

grain - steamed strudel - miso