

## *For even more enjoyment*

Would you like a little more?

Optionally, you can refine and complement your dishes  
the way you like it.

	Euro	Allergen
Imperial Black sturgeon caviar A whole can (10g) Blini - sour cream	45.00	D
Vintage Sardines Fried bread - onion - herbs	15.50	D
Oyster (per piece) Origin depending on availability: Fine de Claire or Gillardeau oysters. Fresh lemon - Vinaigrette	6.50	D,N
Black truffle Have one of your dishes enhanced with freshly grated truffle	13.50	
Imperial Gold sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Starter "Duck liver" in the menu Duck liver - Blackberry - Malt	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - vaious flavors	2.50	C,G,H

## Starters

	Euro	Allergen
Pastry Sesame bread - Hay butter	4.90	A,C,G,H,K
Duck liver Blackberry - Malt	25.50	A,C,G,H
Veal „Rösti“ Roasted potato - Cucumber optional with black truffle	16.50 + 13.50	A,C,G,H
Octopus* Edamame** - Lettuce optional with Imperial Gold Sturgeon Caviar 5g	17.50 + 13.50	A,C,D,G,N
Beetroot Quince - Walnut	14.00	A,C,G,H
Mushroom essence Own add ins	11.00	A,C,G,H

\* Pulpo – also known as octopus – impresses with its tender yet firm texture and delicate sea freshness. Its flavor is mild, slightly sweet, and absorbs aromas particularly well, allowing it to develop a wide range of nuances from delicate spices to subtle roasted flavors.

\*\* Young, immature soybeans, gently cooked in their pods and refined with fine salt. A light, nutty, fresh treat that is traditionally enjoyed in Japan as an appetizer and accompaniment to drinks.

## Vegetarian

	Euro	Allergen
Chervil root Onion - Hazelnut optional with black truffle	21.50	A,C,G,H
Zucchini Pepper - Bulgur wheat	23.50	A,C,G,H

## Fish

	Euro	Allergen
Gurnard* Green tomato - Rutabaga optional with Imperial Gold Sturgeon Caviar 5g	39.00 + 13.50	A,C,D,G
Turbot Chard - Fennel optional with Imperial Gold Sturgeon Caviar 5g	39.50 + 13.50	A,C,D,G

\* The gurnard is a noble sea fish that is particularly appealing due to its firm, white meat and distinctive taste. Delicately sweet and subtly salty with a hint of the sea, it offers an intense flavor profile that goes far beyond that of typical standard fish, with a unique texture and a distinctive, natural seasoning.



## Meat

	Euro	Allergen
Pigeon*	41.00	A,C,G
Pumpkin - Chick pea optional with black truffle	+ 13.50	
Ibérico**	39.50	A,C,G
Lemon oyster mushrooms - wild broccoli optional with black truffle	+ 13.50	

\* Pigeon meat is characterized by its dark red color and very tender texture. It has an intense yet delicate and balanced flavor, somewhat reminiscent of game. The combination of tender texture and aromatic depth gives the meat its distinctive character.

\*\* The meat of the Ibérico pig is finely marbled and particularly juicy, resulting in a rich texture. The balanced fat structure contributes to a deep, nutty, spicy aroma that runs evenly through the meat. Ibérico is characterized by its combination of intense meat quality, smooth juiciness, and a clear, complex flavor. This exceptional taste results from the feeding habits of the Iberico pig. It feeds mainly on cork acorns, which give the meat its special aroma.

## Dessert

	Euro	Allergen
Plum Jerusalem artichoke - Vanilla	13.50	A,C,G,H
Fig Peanut - Coffee	13.00	A,C,G,H
Blueberry sorbet* Pear - Wheat	11.00	A,C,G,H
Cheese selection (Germany, Austria, Switzerland) Chutney - Bread	16.50	A,C,G,H

\* Sorbet is a refreshing dessert made from fresh fruit, sugar, and water, prepared without milk or cream. It captivates with its clear, intense fruitiness, a delicate balance of acidity and sweetness, and its light, airy, cool texture. Sorbet cleanses the palate and adds a lively accent with pure freshness.