

the big PALATE PARTY

- Celery yoghurt with nut butter & liquid yuzu pearls
- Horse radish meringue with jellied veal & violet mustard crème
- Goat's cheese foam with carrot, Sansho pepper-powder & Chickweed
- Rainbow trout in brown butter with grilled tomato broth
- Duo of bread with hay milk butter & sauerkraut cream

- Brown crab with cauliflower, Pisco sour & Lima-Crème

- Icelandic cod with grilled avocado & fingerlimes in saffron-musselbroth

- Red carabinero with carrots, cocoa & Shellfish-lemongrass foam

- Saddle pork with parmesan-truffle foam & artichoke salad

- Wagyu beef with BBQ potato, fermented pepper jus & Miso tamarinde hollandaise

- Braised Victoria-pineapple with sorrel & coconut

- Fennel ganache with Hamburg honey, walnut and green apple

- Petit Fours „Sweets for My Sweet“

Menu EUR 195,00 // Corresponding Wines EUR 124,00