

FILET OF BEEF & SEA URCHIN  
UNSTUFFED GOOSELIVER & WILD STRAWBERRIES  
LANGOUSTINE ROYAL & CORN  
CHICKEN SKIN & WHEY  
POTATO BREAD & RAWMILK BUTTER

SALMON TROUT & PARSNIP  
*2021 TEMENT GELBER MUSKATELLER RIED FÜRST*  
SOLE „PETIT BATEAU“ & MOREL  
*2023 JÜLG RIESLING SCHWEIGEN*  
WILD CAUGHT TURBOT & ARTICHOKE  
*2024 MAISON GLANDIEN TINO KUBAN LA CRUCIE*  
BURGENLAND ASPARAGUS & OSSETRA CAVIAR  
*2015 ZILLINGER GRÜNER VELTLINER ELEMENTAR*  
PIKEPERCH & OSTRA REGAL OYSTER  
*2025 SOALHEIRO ALVARINHO GRANIT*  
JEAN DENAUX VEAL & KING CRAB  
*2006 CHATEAU DE LUSSAC SAINT EMILION*  
MIYAZAKI WAGYU A4 & CELERY  
*2022 RIDGE PETITE SIRAH LYTTON ESTATE*  
THAI MANGO & COCONUT  
*LOUIS ROEDERER BRUT COLLECTION*  
VIRUNGA CHOCOLATE & BABY BANANA  
*2020 GRAHAM'S LATE BOTTLED VINTAGE PORT*

SAFFRON & APRICOT  
POPCORN & RASPBERRY  
LIMONCELLO & MATCHA

FULL 265 & WINE 145  
SMALL 225 & WINE 110  
WAGYU 60 & WINE 20  
4-COURSE LUNCH MENU 145 & WINE 70

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