

FAUNA

Intro

Our culinary roots

mushroom · pickled lemon · yeast

Balfego Tuna & Oyster

cabbage · rapeseed oil

Carabinero

cucumber · dill

Beetroot

tomato · rose

Turbot & Caviar

spinach · potato · sea urchin

Imperial Pigeon

green kale · raspberry · truffle

Brioche

blood orange · vanilla · almond

Roasted White Chocolate

cherry · hay · port wine

Outro

Prior to our first course enjoy our Poget Nr2 oysters for 7,5€ per oyster
Our Signature oyster: lemon balm · apple · chives für 8,5€ per oyster

4 Course (Tuna, Beetroot, Pigeon, desert of your choice) 147€

5 Course (without Turbot, desert of your choice) 162€

6 Course (desert of your choice) 177€

7 Course 192€

Winepairing: 4 Course 60€ · 5 Course 75€ · 6 Course 90€ · 7 Course 105€

Alcohol Free Pairing: 4 Course 48€ · 5 Course 60€ · 6 Course 72€ · 7 Course 84€

Water is priced at 8€ per guest for the whole night

FLORA

Intro

Our culinary roots

mushroom · pickled lemon · yeast

Celery

apple · horseradish · oysterleaf

Cauliflower

dill · raspberry · wheatgrass

Beetroot

tomato · rose

Parsley Root

hazelnut · onion · black truffle

Pumpnickel

sauerkraut · pineapple

Brioche

blood orange · vanilla · almond

Roasted White Chocolate

cherry · hay · port wine

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