

Snacks

Caramelized Kalamata olive
Cockle, coriander & seaweed

Grilled pulpo, chorizo & dried tomatoes

Belly of pork, citrus & black pepper

Menu

Foie gras with grape-relish
Smoked almond & mushrooms

Char & caviar
Yellow carrot, shiso & miso

Brittany sole
Fennel & olive

Rack of Lamb
Paprika, potato & thyme

Cheese selection

and / or

Champagne cream sorbet „Edition Ruinart Rosé“

Sour cream, cucumber & mint
Grapefruit & raspberry

Sweet final

Strawberry, corn & popcorn

Pralines

5 courses 245 € - excluding sole, with sorbet or cheese

6 courses 260 € - with sorbet

7 courses 275 €

We kindly ask you to select one uniform menu per table.

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained restaurant personal for assistance.

Snacks

Caramelized Kalamata olive
Cockle, coriander & seaweed

Grilled pulpo, chorizo & dried tomatoes

Belly of pork, citrus & black pepper

Menu

Carpaccio of Umberfish & Thai-Vinaigrette
Mango & papaya

Prawn with calf's head
Cucumber & remoulade

Onsen egg with Mimolette
Pulled chicken, Pimientos de Padrón & parsley

Tranche & ham of Wagyu beef
Cantaloupe melon & sauce Mechouia

Cheese selection

and / or

Champagne cream sorbet „Edition Ruinart Rosé“

Coconut with passion fruit
Carrots & granola

Sweet final

Strawberry, corn & popcorn

Pralines

5 courses 245 € - excluding prawn, with sorbet or cheese

6 courses 260 € - with sorbet

7 courses 275 €

For menu changes, we reserve the right to charge a supplement.