

apéro

oysters, fines de claire 3 pc.	9
jamón ibérico 5 dehesas, port.	15
anchovis don boccarte, 3pc.	15

menu

duck

sweet & sour with mushrooms and umeboshi

ooo

sea bass

pearl barley with wild garlic and vermouth sauce

ooo

iberico ham agnolotti

candied pineapple and sage velouté

ooo

braised veal breast

morels and asparagus

ooo

pistachio biscuit

lemon cream and raspberry sorbet

5 course	98
4 course (no agnolotti)	82
3 course (no agnolotti, no sea bass)	65

vegetarian

56 | 73 | 88

if you got any food restrictions or allergies, please let us know

à la carte

salad	8
consommé with "maultaschen"	9
fishsoup	14
green asparagus with yuzu hollandaise and brown butter	18
dandelion, cured pike perch and egg yolk	26
duck sweet and sour with mushrooms and umeboshi	28
goose liver with jerusalem artichoke and pine nuts	29
osietra caviar, potato cream and chive oil	31
ooo	
morrel pasta with peas and tarragon butter	29
octopus with red bell pepper and thyme potatoes	44
halibut and lobster with champagne vegetables (add osietra caviar +15)	48
lamb roasted and braised with shallots and dumplings	39
braised veal breast with morels and asparagus	41
oxtail and goose liver with potato noodles and cabbage	44

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