

menu
· Degustation ·
by Mirko Gaul

SALMON

with smoked chili and onion

Knebel, Moselle, Alte Reben

HAMACHI

with buttermilk and watercress

Neverland, Rhinehessen, Silvaner Reserve

TURBOT

with hokkaido pumpkin and ginger

Fedellos do Couto, Spain, Conasbrancas

VEAL CHEEKS

(wan tan)

with celery, miso and truffle

Apostolos Thymiopoulos, Greece, Xinomavro

DUCK BREAST

(from challas duck)

with beetroot and horseradish

4 kilos, Mallorca, 12 volts

CALAMANSI

with yoghurt and honey

Marco Molino, Italy, Moscato d'Asti

4 Courses- € 109
wine pairing- € 72
without Hamachi and Veal Cheeks

taku
all prices are in € incl. VAT

6 Courses - € 139
wine pairing - € 89



LETTUCE

with smoked chili and onion

Tement, Steiermark, Kalk und Kreide

ARTICHOKE

with buttermilk and watercress

Neverland, Rhinehessen, Good Old Times

PUMPKIN

with hokkaido pumpkin and ginger

Fedellos do Couto, Spain, Conasbrancas

SPINACH & SESAME

with celery, miso and truffle

Apostolos Thymiopoulos, Greece, Xinomavro

CHICORY

with beet and horseradish

4 kilos, Mallorca, 12 volts

PEANUT

with cardamom, bergamot and pear

Marco Molino, Italy, Moscato d'Asti

4 - Courses € 100
wine pairing - € 72
without Artichoke and Spinach & Sesame

taku
all prices are in € incl. VAT

6 Courses - € 129
wine pairing - € 89