

menu
‘Degustation’
by Mirko Gaul

HAMACHI

(yellowtail mackerel)

with nutbutter-foam, shallot-dashi

und chives

€ 27

SCALLOP

(dived)

with bacon-dashi, seaweed

und sesame

€ 26

TURBOT

(from atlantic)

with XO-velouté, pak choi

und coriander

€ 34

‘SICHUAN HOT-POT’

with roastbeef, sichuan-pepper

and mushrooms

€ 21

FLANKSTEAK

(from Wagyu Beef)

with shitake, radish

und wildherbs

€ 45

CITRUSFRUIT

with yoghurt und coconut

€ 17