

Scallop "Pina Colada"

Pineapple – coconut – rum

Winter asparagus ✓

Truffle – Rapunzel – Balsamic vinegar

Duck liver "Casala"

Chestnut – honey fruits – brioche



Creamy Brussels Cabbage Soup ✓

Acorn-fed Pork – Dim Sum – Pear

Gnocchi ✓

Pumpkin – Goat cheese – Trevisano

Smoked salmon

Potato blini – Caviar – Beurre Blanc



Venison loin

Red cabbage – Walnut – Sea buckthorn

Fillet of grass-fed beef

Earth artichoke – tuber ziest – cranberry

Our pasta ✓

Black truffle

White truffle € 9,00 per gram

Arctic char

Rolled barley – saffron – salicornes

Cod

King oyster mushroom – Calf's head
Pomery mustard



Affogato al caffè

+ € 8,00

Tiramisu – Asia

Matcha – Sake – Mascarpone – Pistachio

Manjari 64%

Parsnip – passion fruit
chili

Apple Strudel 2025

"a different twist"

Vanilla – cinnamon

Papa Rum

Ivoire ganache

Melted Taleggio

Fig – black walnut

Create your own menu :

| | | | |
|-----------|----------|-----------|----------|
| 3-Courses | € 103,00 | 4-Courses | € 133,00 |
| 5-Courses | € 156,00 | 6-Courses | € 176,00 |

 These dishes are vegetarian
or can be ordered as such.

The menu price includes bread, two types of spread,
a welcome from the kitchen, and a small pastry item.