

Menu

Amuse bouche

Green gazpacho

scallop – taco – basil

Amuse bouche

Salmon tataki

Passionsfrucht – Honig – Dill

Iberico pork cheek

ravioli alla carbonara – potato-bell pepper-foam – bell pepper-parsley-cream

Pre dessert

Baileys bavaroise

coffee – hazelnut – sabayon cream

menu

119

wine pairing

48