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Amuse Bouche

HOMMAGE TO DIETER L. KAUFMANN

Sturgeon, cucumber, Gin Fizz, Imperial Persicus caviar € 99

CHIEMSEE KING

Pikeperch, capers, raisins, cauliflower, pecan nuts € 69

THE MOREL

Morel, tarragon, Sherry, porkling € 69

IN HONOUR OF JOEL ROBUCHON

Raviolo, langoustine, Perigord truffle, goose liver, artichoke € 139

OUT OF THE FIRE

Venison, radish, parsley, cranberry-pepper-sauce € 69

CHEESE SELECTION

Maitre Fromager Günther Abt € 39

SNOWBALL

Coconut, mango, raspberry € 29

PÂTISSERIE

€ 359

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Amuse Bouche

BAKED APPLE

Gala Royal, black pudding, goose liver € 69

or

SAINT JACQUES

Scallop, grilled, raw marinated, nuts, asparagus, sesame, passionfruit € 69

WINTER TURBOT

Turbot, quince, chestnuts, celeriac € 89

THE CUBE

Filled potato cube, Perigord truffle mousseline, truffle salad € 89

or

TRUFFLE BREAD

Flûte, quails egg, parmesan cheese, Alba truffle € 139

EARLY BIRD

Challans-duck, burnt cabbage, spice jus € 79

CHRISTMAS-PAVLOVA

Gingerbread mousse, pineapple sorbet, punch-sauce € 29

or

GRANDMA JÜRGEN'S ORANGE CAKE

Orange, nougat ice cream, pistachio € 29

PÂTISSERIE

€ 249

with TRUFFLE BREAD € 319