

EARLY NYE MENU

17:00-19:30

Beef Tartare Beef Tartare

90G HANDGESCHNITTEN - SENFKAVIAR - DOTTERCREME - SAUERTEIGBROT
90G HAND-CUT - MUSTARD SEEDS - EGG YOLK - SOURDOUGH BREAD
ACDM

Kaisergranat Bisque Norway Lobster Bisque

KAISERGRANAT - SELLERIE - ESTRAGON
NORWAY LOBSTER - CELERY - TARRAGON
BDFGHLMO

Ozaki Striploin 160g

JAPANISCHES A5 WAGYU - BMS 10+ - MUNEHARU OZAKI - WET AGED
CHORIZO KARTOFFELPÜREE - WILDER BROKKOLI - WAGYU JUS
CHORIZO POTATO PURÉE - BROCCOLINI - WAGYU JUS
GLMO

Schokolade & Haselnuss Chocolate & Hazelnut

BLONDIE - HASELNUSS - KARMELLEIS - ORIGINAL BEANS SCHOKOLADE
PRALINE CAKE - HAZELNUT - CARAMEL ICE CREAM - ORIGINAL BEANS CHOCOLATE
ACGH

4 GÄNGE 4 COURSES
150*

Optional: Weinbegleitung Wine Pairing
65

***EXKL. 10% TRINGELDPAUSCHALE**
***EXCL. 10% GRATUITY**

GEDECK COVER

BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO
5 P.P.
AG

NEW YEARS EVE MENU

19:30-23:00

Prunier Caviar Prunier Caviar

CDG

Kobe Tonnato Kobe Tonnato

AFO

Kaisergranat Bisque Norway Lobster Bisque

ACDGORL

Kalbsbries - Trüffel Veal Sweetbread - Truffle

ACGOM

Stör Sturgeon

DFGLNO

Ozaki Wagyu Strip Ozaki Wagyu Strip

LO

Nam Dok Mai Mango Nam Dok Mai Mango

AFCGO

7 GÄNGE 7 COURSES

240*

Optional: Weinbegleitung Wine Pairing O

155

***EXKL. 10% TRINGELDPAUSCHALE**

***EXCL. 10% GRATUITY**

GEDECK COVER

BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO

BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO

5 P.P.

AG