

DINNER MOOD

Our lifestyle – pure happiness.

- ♥ LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER 1(WHEAT), 4, 7
- ♥ RADISH TWO WAYS 1(WHEAT), 3, 7, 10

1 — CAULIFLOWER — as tataré 1(WHEAT), 3, 8(MACADAMIA), 9, 10

Ceviche vinaigrette | macadamia nut | pickled tomato | chili mayo

EUR 32

Add on: Hamachi sashimi 1(WHEAT), 3, 4, 6, 8(MACADAMIA), 10

EUR +12

2 — FRANCONIAN RAMEN — cold 1(WHEAT)

Cucumber ginger broth | golden kimchi | coriander

EUR 32

Add on: Roasted chicken thighs | spicy mayo 3, 6, 7, 10

EUR +14

3 — SALMON TROUT — rare roasted on the skin 4, 6, 7, 8(HAZELNUT)

Sliced kohlrabi | hazelnut beurre blanc | rice chip

EUR 55

Add on: 10 g sturgeon caviar AH-Edition

EUR +21

30 g sturgeon caviar AH-Edition

EUR +59

4 — SADDLE OF DEER — roasted pink 1(WHEAT), 3, 6, 7

Mushroom jus | pointed cabbage leaves | leek | miso hollandaise

EUR 56

5 — CHEESE IMPERIAL SIGNATURE 1(WHEAT), 7, 10

Matured Franconian hard cheese | foamed cheese-yoghurt mousse | raspberry-paprika-mustard | brioche

EUR 20

6 — MATCHA SOFT ICE 1(WHEAT), 7

Iced matcha milk | green apple | white chocolate as caramelized cream & baked

EUR 20

♥ TASTE SPOON

Our **DINNER MOOD** is the perfect choice for vegetarian or vegan delights. 🍴
Please ask the #ahdreamteam for the perfect alternatives.

4-course menu: Bread & butter starter cauliflower ramen salmon trout <i>or</i> deer cheese <i>or</i> ice cream	per person	EUR 129
4-course menu with add ons (without caviar)	per person	EUR 149
6- course menu: Bread & butter starter cauliflower ramen salmon trout deer cheese ice cream	per person	EUR 169
6-course menu with add ons (without caviar)	per person	EUR 189

Allergens:		
1. Cereals containing gluten: Wheat (such as spelt and khorsan wheat), rye, barley, oats or hybrid strains thereof	3. Eggs	7. milk (including lactose)
2. Crustaceans	4. Fish	8. nuts, in particular almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazilnuts, pistachios, macadamia or Queensland nuts
	5. Peanuts	
	6. Soya beans	

CELEBRATION MOOD

Everything in the middle of the table – sharing is caring.

- ♥ LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER 1(WHEAT),4,7
- ♥ RADISH TWO WAYS 1(WHEAT), 3, 7, 10

CELEBRATION — ROUND 1

1. Hamachi sashimi | spiced cream 3, 4, 10

2. Ceviche tartare | chili | cucumber 4, 6, 7

3. Cauliflower | baharat | pickled tomato 1(WHEAT), 6, 7, 8(MACADAMIA)

4. Ramen noodles | umami broth | fermented Chinese cabbage 1(WHEAT), 3, 6

5. Romaine salad | aged hard cheese 1(WHEAT), 7, 10

6. Kohlrabi | Franconian hazelnut 1(WHEAT), 7, 8(HAZELNUT), 9

7. Chef's Choice

Add on: 10 g sturgeon caviar AH-Edition 4

EUR +21

30 g sturgeon caviar AH-Edition 4

EUR +59

CELEBRATION — ROUND 2

8. Crispy fried chicken leg

9. Flamed salmon trout | crustacean cream | herb pesto 1(WHEAT), 2, 4, 6, 7, 9, 10

10. Roasted cabbage | miso hollandaise 1(WHEAT), 3, 6, 7

11. Wild mushroom salad 1(WHEAT), 6

12. Baked romanesco | yuzu

13. Franconian truffle fries 6, 10

14. Chef's Choice

Add on: 50 g Wagyu

EUR +27

CELEBRATION — ROUND 3

15. Shiso sorbet with Celebration shot

♥ TASTE SPOON

Available from two persons.			
2-course menu: Bread & butter starter 2 Celebration rounds with 14 Fine Dining Highlights (1 + 2) taste spoon	per person	EUR 99,90	
3-course menu: Bread & butter starter all Celebration rounds with 15 Fine Dining Highlights taste spoon	per person	EUR 110	

9. Celery	(from 10 milligrams per kilogram or litre)
13. Legums	
10. Mustard	14. Molluscs
11. Sesame seeds	
12. Sulphur dioxide and sulphites	

GLAMOUR MOOD

Black Angus beef, lobster and caviar – simply the best.

- ♥ LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER 1(WHEAT),4,7
- ♥ RADISH TWO WAYS 1(WHEAT), 3, 7, 10

1 — EAGLE FISH TATARE 1(WHEAT), 4, 6, 7, K

Wasabi | leche de tigre | ginger | cucumber

EUR 39

2 — CAVIAR PIZZA *FLAMMKUCHEN-STYLE* 1(WHEAT), 4, 7, 6

Sourdough pizza out of the brick oven with sour cream & lemon | 5 g char caviar | 10 g sturgeon caviar | pata negra ham | grilled leek

EUR 45

3 — STEAK & LOBSTER

Part 1: Lobster pasta *ramen style* 1(WHEAT), 2, 4, 6, 7

Lobster ragout | wild broccoli | white tomato foam

EUR 39

Part 2: Served on a platter to share 1(WHEAT), 2, 4, 6, 7, 9, 10

Grilled Black Angus Rib Eye steak & flamed Canadian lobster tail | chili cheese potato | vegetable tartlette | herb salad | truffle jus | spiced cream | roasted onion chutney

EUR 89

Add on: Franconian truffle fries 6, 10

EUR +16

4 — SORBET

Plum sorbet | yoghurt foam | baïser 1(WHEAT), 3, 7

EUR 20

♥ TASTE SPOON

Available from two persons.			
4-course menu: Bread & butter starter eagle fish lobster pasta steak & lobster platter sorbet taste spoon	per person	EUR 164	
5-course menu: Bread & butter starter eagle fish caviar pizza lobster pasta steak & lobster platter sorbet taste spoon	per person	EUR 199	

Additives subject to labelling:			
A. Colouring agents	E. Milk protein	I. contains quinine	
B. Preservatives	F. Antioxidants	J. contains caffeine	
C. Sulphites	G. Phosphate	K. sulphurised	
D. Sugars/sweeteners	H. Flavour enhancer		