

to start

oysters pp 5,50
gooseberry granita

guinea fowl & quail terrine 12
fig, pistachio, morel

potato gem 8
comté cheese, toasted yeast, ssamjang

langoustines 16
aioli, Sichuan leaf, langoustine garum

tomato gazpacho 8
chorizo oil

to share

whole butterhead lettuce 12
green goddess dressing

beef tartare 24
*retired dairy cow, egg yolk sauce,
caper leaf, brioche*

sea bass crudo 23
tomato, verbena, almonds

mussels 18
harissa escabeche

crispy braised brisket 27
baby potatoes, whey butter sauce

grilled chicken thigh 22
herb salad, labneh, lime

koji risotto verde 21
zucchini & flowers

to end

choux à la crème 8
ricotta, black currant & leaf ice cream

apricot crumble 8
honey cornflakes, apricot kernel ice cream

Zu Beginn

Austern *je 5,50*
Stachelbeer-Granita

Perlhuhn & Wachtel Terrine *12*
Pistazie, Morchel, Feige

Kartoffelröschen *8*
Comté-Käse, Hefeflocken, Ssamjang

Langoustinen *16*
Aioli, Szechuanblatt, Langoustinengarum

Tomaten Gazpacho *8*
Chorizoöl

Zum Teilen

Kopfsalat im Ganzen *12*
Green Goddess Dressing

Rindertatar *24*
*alte Milchkuh, Eigelb-Sauce,
Kapernblatt, Brioche*

Wolfsbarsch Crudo *23*
Tomate, Verbene, Mandeln

Muscheln *18*
Harissa-Escabeche

Knusprig-geschmortes Brisket *27*
Babykartoffeln, Molkenbuttersauce

Gegrillte Hähnchenschenkel *22*
Kräutersalat, Labneh, Limette

Koji Risotto Verde *21*
Zucchini & Blüten

Zum Schluss

Choux à la Crème *8*
Ricotta, Schwarze Johannisbeeren- und Blatteis

Aprikosen-Crumble *8*
Honig-Cornflakes, Aprikosenkern-Eis