



HerR

RESTAURANT + GARDEN + EVENTS

## *5-COURSE MENU*

*By Alessandro Menin*

*\*\*\* CHEF'S GREETINGS \*\*\**

*\*\*\* BREAD & SPREADS \*\*\**

### *SCALLOP CARPACCIO*

*salicornia | vegetable crumble | ponzu*

### *TAUBERTAL WAGYU BEEF TARTARE*

*pine nuts | capers | dijon*

### *NORWEGIAN SKREI*

*celery | pak choi | sesame*

*\*\*\* REFRESHER \*\*\**

### *FRANCONIAN LAMB*

*jerusalem artichoke | morels | martini*

### *SWEET FINALE*

*lime | coconut | strawberry*

5-course menu 129€

wine pairing 59€