

## BUSINESS LUNCH

Tuesday - Saturday 12:00 till 15:00

### **apéros**

#### **scallops**

dill | cucumber salad

#### **meagre**

ribs-stock | radish | kale

*or*

#### **limousin calf**

#### **back & ragout**

turnip-herb | kalamansi

#### **butternut squash**

2 weeks candied | bitter orange

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**4-courses business lunch € 59,-**

**3-courses business lunch € 47,-**

(starter, main course and dessert)

**2-courses business lunch € 36,-**

(starter and main course or main course and dessert)

## FOR TWO

whole breton sole

#### **grilled filet of sole**

gremolata | paprika

#### **sorbet**

#### **poached filet of sole**

artichoke | lemon

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**3-courses menu € 82,- per person**

## MENU SPECIAL

olive | blood orange | dill • nsk | garden cress | sojagel | picando | kroepoeck  
potato cream | rips dashi jelly | grilled cucumber

parmesan H2O | lardo pineapple | pepper mackerel • char siu | unaki-eel-mayo | brussels sprouts

### **goose liver**

poached & with nori | jellied olive | sweet-sour marinated radish  
€ 30,-

### **confounded lobster tail**

with comasio sesame salt | celery | paste made of reduced buttermilk  
nasturtium | "carabinero fish sauce"  
€ 34,-

### **fjord trout "mi cuit"**

juniper paste & reduction | pickled cucumber | beef tartar & oxalis  
€ 30,-

### **breton turbot**

inserted like an escabeche & grilled | fermented pointed pepper | "letcho" & beef mark  
€ 28,-

### **white onion**

smoked & pickled | banana truffle fluid | madeira  
€ 28,-

### **spring chicken**

chest with pepper flavours & confectioned club  
"crunchy" artichoke | creamy lemon | muckefuck  
€ 49,-

### **old gouda - panna cotta**

radicchio-stock tasted like a kimchi | granny smith  
€ 24,-

### **nut butter - ice cream**

grated hazelnut | cooked muscovado vinegar syrup  
€ 18,-

### **coconut**

half frozen | meringue | sea-buckthorn & pear  
€ 26,-

### **sweet finish**

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**9-courses tasting menu € 145,-**

(order acceptance until 21 o'clock)

**7-courses tasting menu € 121,-**

(without lobster and nut butter)

**5-courses tasting menu € 98,-**

(with goose liver, fjord trout, onion, spring chicken & coconut)

## DRINK'S TASTING

### **Winery Hillinger (Burgenland)**

Gelber Muskateller 2017  
€ 9,50

### **Winery Molitor (Mosel)**

Riesling Blauschiefer 2017  
€ 8,-

### **Winery Wassmer (Baden)**

Grauer Burgunder „SW“ 2017  
€ 11,-

### **Winery Domaine Joseph Drouhin (Burgund)**

Meursault 2017  
€ 11,-

### **Winery Meyer-Näkel (Ahr)**

us de la meng 2017  
Cuvée aus Spätburgunder, Dornfelder & Frühburgunder  
€ 11,-

### **Winery Rings (Pfalz)**

Das Kleine Kreuz 2016  
Cuvée aus Merlot, St. Laurent, Cabernet Sauvignon & Cabernet Franc  
€ 16,-

### **Winery Pfaffmann (Pfalz)**

Riesling Beerenauslese Walsheimer Silberberg 2015  
€ 9,50

### **Royal Oporto (Porto)**

20 Years Tawny Port  
€ 7,-

### **Winery Kracher (Burgenland)**

Cuvée Auslese 2017  
Chardonnay & Welschriesling  
€ 10,-

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**9-courses tasting drinks € 84,-**

**7-courses tasting drinks € 72,-**

**5-courses tasting drinks € 60,-**

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thomasschreiber sidneyfernandes nataliesivanadian