

lunch

wasabi langoustine

mackerel, shiso & ponzu

mazara prawn, pondicherry rosé & chioggia

parsley, yuzu & purslane

dim sum "chicken stock, scallop & bamboo mushroom"

dim sum shaoxing rice wine, black truffle & hazelnut

ikarimi salmon, tomato & star anis

pikeperch, kamebishi soy 10y, leek & ginger

peking duck interpretation TR

veal, water chestnut & black truffle

quail, mandarin & sweet potato

suckling pig, sweet and sour & papaya

pink lady apple, coconut & gooseberry

quince, macadamia nougat & passion fruit

yuzu cheesecake & caramel beurre sale

4 course menu 88 € | 5 course menu 103 €

6 course menu 118 € | 7 course menu 133 €

8 course menu 148 €

prices in €, including 19% tax

kitchen open until 1.30 p.m. | restaurant closes at 3.00 p.m.

On demand we are pleased to hand you a detailed allergen list