

The Vegetarian Menu

Pumkin mix
Confit, marinated, safran, orange, dill

Cauliflower
Baked, miso, chii, yuzu

Beetroot
«Steak Tartar»

Parsnip
Confit, fried, pear vinegar, herbs, black cumin

White truffle from Italy
Swiss mountain potato, spinach, egg

THE vegetable stock

Artichoke
Braised, cress, peanut, yoghurt, Tandoori Masala

Ceps
Fried, black miso, chocolate, cellery, cornelian cherries

Camomile tea
Iced, tomato, plums

Grapes and mangosteen
Ragout, iced, coconut, olive oil, jasmin

10 course menu 258.00

**6 course menu without beetroot, white truffle, artichoke and
camomile tea** 208.00

Cheese from the trolley - Rolf Beeler Maître Fromager
Supplementary from 33.00
Pairing with Quinta do Vallado 20 Years Tawny Port 5cl 22.00

Please take advice, that you can order our
«The Restaurant Menu» 10 courses until 7 :30 pm at the latest.

Be aware, if you change our menu, there will be, where appropriate,
an extra charge.

If you have allergies, please contact our service team.