

#SPRING



OYSTER

Oyster with crab, lettuce sauce and passion fruit

340

COLD STARTER

Soft-salted halibut with mango, pomelo and passion fruit sauce

560

SALAD

Rapa whelk with green salad, avocado, shiitake and sour cream sauce

650

SOUP

Soup of sea bass, scallop, halibut, shrimps and salmon

990

MAINS

Shawarma with shrimps, vegetables, chuka and oriental sauces

490

Udon noodles with vegetables and nori

490

Baked chicken with broccoli, lettuce and spinach

780

Crab meat with mango, rice, vegetables and coconut milk

770



CHEF'S GASTRONOMIC SET OF STARTERS

990

Halibut, muksun, eel and salmon on fresh cucumber with apple and wasabi

Recommended drink options 150 ml:

2017 Riesling, Oleg Repin, Alcadar, Belbek valley, Sevastopol, Crimea, Russia

660

2016 Forster Jesuitengarten Riesling GG, Georg Mosbacher, Pfalz

825

Sweet tomatoes with tzatziki sauce, shrimp, shiitake and goat cheese

Recommended drink options 150 ml:

2014 Riesling Sekt Extra-Trocken, Selbach-Oster, Mosel

660

Hugo Rosé Sparkling extratroocken, Weingut Huber, Traisental, Niederösterreich

435

Warm veal carpaccio with arugula and Parmesan

Recommended drink options 150 ml:

2016 Meotida Pinot Noir, Villa Romanov, Golubitskaya Strelka, Tamagne, Russia

350

2013 Schweigener Spätburgunder, Friedrich Becker, Pfalz

970

