

# M E N U

DEAR GUEST

Enjoy an exciting menu, whose sequence you decide yourself.  
Choose your ingredients and be surprised by the tastes' combination.

AT REQUEST 5, 6 OR 7 COURSES.

## STARTERS

### Foie gras

ARTICHOKE - GRAPE - DANISH PASTRY

### Scallops

CORN - CURRY - MACADAMIA

### Sea Bass

PEA - RADISH - GINGER

## MAIN COURSE

### Sea Bream Royal

FENNEL - PISTACHIO - QUINCE

### Guinea Fowl „Excellence“

PIMIENTOS DE PADRÓN - HEMP SEED  
BRAZIL NUT

### Lamb

BEANS - EEL - CURRANT

## ENTRÉE

### Lobster

TURNIP - PINE NUTS - SORREL

### Danube Salmon

POINTED CABBAGE - PHYSALIS  
ALMOND

### „LiVar“ Pork

CHAYOTE - CALAMARETTI - SHISO

## DESSERT

### „Rumtopf“

BERRIES - VANILLA - HICKORY WOOD

### Piura Porcelana Chocolate

APRICOT - MUSTARD - LEMON THYME

### Cheese selection Affineur „Antony“

CRISPY BREAD - CHUTNEY - GRAPES

5-COURSES €165, 6-COURSES €180, 7-COURSES €195

CHEF CHOICE (ONLY BY TABLE)

5-COURSES €150, 6-COURSES €170, 7-COURSES €185

WINE PAIRING STARTING AT €75