

English menu

Smag & Behag's 5-course 895,-
Wine pairing 895,-

Celeriac truffle cream cheese - radish - gooseberry - mussels yuzu koshu	215,-
<i>Contains: molluscs, milk, soy, celery, sulfite</i>	
Halibut ceviche «leche de tigre» - aji - blue potato crisps - rhubarb - coriander	215,-
<i>Contains: fish, soy, sesame, sulfite</i>	
Reindeer tartare mustard seeds - tarragon mayo - horseradish - pearl onion - quinoa	225,-
<i>Contains: egg, mustard, sulfite</i>	
White asparagus ramson - lardo - mousseline sauce	245,-
<i>Contains: milk, egg, sulfite</i>	
Langoustine soy - honey - parsley - daikon - fennel - kataifi - langoustine sauce	245,-
<i>Contains: shellfish, wheat, milk, soy, sulfite</i>	
Monkfish enoki mushroom - bonito - Serrano - turnip - yellow curry sauce	270,-
<i>Contains: fish, milk, sulfite</i>	
Turbot lemon confit - fioretto - sour dough tempura - lovage - cale butter sauce	270,-
<i>Contains: fish, wheat, milk, egg, sulfite</i>	
Pork neck Pommes Anna - carrot - borretane onion - onion sauce	290,-
<i>Contains: milk, sulfite</i>	
Spring chicken green asparagus - mushroom - croquet - morel sauce	290,-
<i>Contains: wheat, milk, egg, sulfite</i>	
Side of potatoes	69,-
Cinnamon bun «perdu» choco ganache - crumble - white- and milk choco ice cream	150,-
<i>Contains: wheat, milk, egg, almond</i>	
Mascarpone mousse yuzu - passion fruit - pumpkin seeds - rhubarb sorbet	150,-
<i>Contains: milk, egg, almond</i>	
Crème Brûlée «Smag & Behag»	160,-
<i>Contains: milk, egg</i>	
Three cheeses fig marmelade	185,-
<i>Contains: milk, almond, sulfite</i>	
Petit Four 2 pieces / incl. Carlos coffee	69,- / 99,-
<i>Contains: milk, soy, hazelnut, pistachio</i>	