

5 courses menu

Radish aspic

*Beluga lentils, black garlic
and spring onion*

Portobello

*stuffed with buckwheat tabbouleh,
cashew fresh cheese
and pomegranate gel*

Ravioli

*With chicory-potato filling
and arugula-almond pesto*

Celery filet

*with nori rice crust,
dill sauce and sea asparagus*

Rose cake

*with berry compote,
lemon mousse and caramel chips*

55,00 €