



PHILIPP SOLDAN

MENÜ

Amuse Bouche

Kingfish marinated in nut butter

Oyster mousse | caviar | iced cress | Vichyssoise

We recommend 10 g of Oscietra caviar for €24 to accompany this dish.

Poached Norwegian scallops

Sepia | Risotto Nero | plum tomatoes | white tomato velouté

Label Rouge guinea fowl

Breast & confit of leg | lovage | salted mirabelle plums | porcini mushrooms

Duet of milk-fed veal

BBQ corn | caramelised pearl onions | chanterelles

Preserved sugar apricots & Sicilian almond ice cream

Yoghurt | fennel broth | almond brittle

Petit four

Thu. & Fri.

145 € p. P.

Sat.

159 € p. P.

Sun.

from 79 €