

Camery

Perlude

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“Vitello Tonnato”

Luma Veal Sirloin – Imperial Caviar

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Dipped Scallop

Onion Vinaigrette – Leek

Mustard Seeds – Romaine Lettuce

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Fired Breton Turbot

Curry Hollandaise – Cauliflower

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Eichethof’s Best

“Heaven and Earth”

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Bavarian Wagyu Blade

Beetroot – Perigord Truffle – Pelmeni

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Lingonberry – Jerusalem Artichoke

Cereal Ice Cream – Hazelnut Brittle

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Confection

Menu 129 € (incl. Water)

Wine Pairing 59 €