

## SNACKS

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| <b>Obsiblu Prawn</b><br>Parsnip Puree, Green Peppers, Sancho Pepper Beurre Blanc | 290 |
| <b>Royale Oscietra Caviar</b><br>Onion Financier, Cauliflower, Pear              | 490 |
| <b>“Berliner Senfei”</b><br>Potato, Beetroot, Mustard, Oscietra Caviar           | 490 |

## APPETIZERS

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| <b>Fish Mousse</b><br>Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette       | 790  |
| <b>Angus Beef Tartare</b><br>Charred Eggplant, Bell Pepper Hollandaise, Caper  | 790  |
| <b>Charred Brittany Octopus</b><br>Parsnip Puree, Polenta, Red Wine Butter     | 890  |
| <b>“Reistopf”</b><br>Blue Crab Meat, Sweetbread, Shiitake, Mussel Beurre Blanc | 990  |
| <b>Aji</b><br>Mangosteen, Fermented Plum, Olive Oil, Seasonal Herbs            | 1090 |
| <b>Enzo Abalone</b><br>White Pasta, Spinach, Truffle Essence, Parmesan Velouté | 1490 |

## MAIN COURSES

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| <b>Kinmedai</b><br>Brandade, Lemon Gel, Sauce Vin Jaune                        | 990  |
| <b>Fish of the Day</b><br>Carrots, Topinambur, Prawn Beurre Blanc              | 990  |
| <b>Iberico Secreto</b><br>Yellow Chives Puree, Mango, Pork Marrow Sauce        | 990  |
| <b>Racan Pigeon</b><br>Artichoke a la “Barigoule”, Rillettes, Port Wine Sauce  | 1490 |
| <b>Pyrenees Lamb of Béarn</b><br>Leek, Tomato, Semmelknödel, Romesco, Lamb Jus | 1590 |

## DESSERTS

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| <b>Chocolate Ganache</b><br>Hazelnut, White Chocolate Soy Ice Cream, Brownie, Passion Fruit | 430 |
| <b>Guava</b><br>Nougat, Coconut, Yoghurt, Aloe Vera   | 430 |
| <b>Corn</b><br>Mango, Caramelized Cereals, Lemon Sabayon                                    | 430 |