

## APPETIZERS HOT & COLD

### “Berliner Senfei”

Potato, Beetroot, Mustard, Oscietra Caviar

### Fish Mousse

Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette

### White Cold Pasta

Korean Abalone, Hijiki Seaweed, Dancing Shrimp

### Japanese Aji

Langsat, Salted Plum, Olive Oil, Seasonal Herbs

### Seasonal Salad

Herbs, Artichoke, Sun Dried Tomato, Truffle Vinaigrette

### Charred Brittany Octopus

Parsnip Puree, Polenta, Red Wine Butter

### “Reistopf”

Blue Crab Meat, Sweetbread, Shiitake, Mussel Sauce

### Angus Beef Tartare

Charred Eggplant, Bell Pepper Hollandaise, Caper

### Pan Seared Foie Gras

Apple, Salt & Pepper, Brioche

## MAIN COURSES SEA

### Wild Japanese Halibut

Sauerkraut, Potato, Sancho Pepper Sauce

### Kinmedai

Brandade, Lemon Gel, Sauce Vin Jaune

### Fish of The Day

Cabbage, Avocado, Oscietra, Caviar, Butter Sauce

### Canadian Scallops

Sunchoke Dumpling, Morel, Foie Gras, Truffle Essence

### Boston Lobster

Asparagus, Green Peas, Sauce Mousseline

## MAIN COURSES LAND

### Iberico Secreto

Yellow Chives Puree, Mango, Pork Marrow Sauce

### Wagyu Beef Cheek

Sweet and Sour Pumpkin, Gremolata sauce

### Hokkaido A3 Tenderloin (THB 350 Supplement)

Garlic Puree, Seasonal Salad, Gremolata Sauce

### Racan Pigeon

Red Endive, Celeriac, Juniper Sauce

### French Quail

Artichokes, Green Peas, Morel, Truffle Sauce

## DESSERTS

### Chocolate Ganache

Hazelnut, White Chocolate Soy Ice Cream, Brownie, Passion Fruit

### Guava

Aloe Vera, Coconut, Yoghurt, Nougatine

### Keller’s French Toast

Strawberries, Vanilla sauce, Apricot Jam

### Keller’s Cheesecake

Pineapple, Butter Crème, Nectarine Sorbet

### Quark Ice Cream

Elderflower, Pomelo, Lemon, “Berliner”

**3 Course Prix Fixe THB 2550 ++**

**4 Course Prix Fixe THB 3250 ++**