

Amuse-Bouche

Sesame Tortillas and Miso Croissant

Course Menu

White Asparagus Soup

Appetizer Basket

*Duck Breast / Burdock Root / Onsen-Egg Yolk

Salmon / Edamame / Yuzu

*Sushi- Chef's Choice

Veal Cheeks / White Asparagus

Matcha Sorbet

Sakura Mousse / Raspberry

Pralines

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6 Gänge 70,00 (without*Duck and *Sushi) / 8 Gänge 88,00

Wine Pairing (incl. Champagne+ Sake) 54,00

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Vegetarian

Please ask our Staff for today's Vegetarian Course.(But not vegan)

6 Gänge 70,00 / 8 Gänge 88,00

APPETIZERS

Vegetable Miso Soup	7,80
Braised Pork Belly	13,00
Agedashi Tofu and Aubergine	10,50
Japanese Appetizer Bento Box / Basket	16,00 / 20,50

MAIN COURSES

Salmon Teriyaki/ Tuna cutlet	22,50
Barbary Duck Breast / Teriyaki	21,50
Tempura-Plate (Prawn/White Fish/Vegetable)	20,50

SUSHI 26,50

SASHIMI 29,00

DESSERT

Please ask our Staff for today's Dessert