

## MENU WINTER 2010

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FALLOW GROUND [Ceps : Hazelnutmilk : Paper]  
CZAR BREAKFAST [Tatar : Wodka : Kaviar]  
ROLLMOP [Sardine : Bone Marrow : green Salad]  
CALFS HEAD [Königsberg Style : Crab]  
CABBAGE AND ROOTS [smoked cottage cheese]  
SHRIMPSSALAT [sea urchin : chicorée : madra curry]  
GOOSELIVER [Popcorncream : Chickenjuice]  
SWEET WATER [Donau Salmon : Hay : Chestnut Cous Cous]  
SALT WATER [razor shell : horseradish - applejuice]  
EEL [raspberries : brussels sprouts]  
SWEETBREAD [misocream : salsify]  
COUNTRY EGG [Jabugo Bellota Hamjuice : Brown Butter : Alba Truffle]  
DUCK [sesame : sweetheart cabbage]  
RABBIT & PEPPER [celery : dates]  
VACHERIN MONT D'OR [potato – foam : pumpernickel]  
SHORTBREAD [tamarillo : coffee : biscuit]  
DRIED FRUITS [Apple Lemonade : Nutmeg Ice Cream]  
HOKAIDOPUMPKIN [joghurt : cumin]  
METEOROID [grapefruit : yeastcream : sake]  
FOAMKISS [tangerine : pistachio]  
TRUFFLE [from the périgord : manjari]  
PIÑA COLADA  
MAGNUM [Vendôme Lolly]

MENU 245 Euro

WINE 110 Euro