

Taste Explosion

Not Vegan

**Kitchen with character! High on taste and always edgy!
Sweet, sour, spicy, salty, umami; every course an explosion!
A cuisine inspired by emotions and memories!
What characterizes the chef, characterizes his cuisine!**

Taste the Waste*

Morels | Lamb

Langustine | Black Pepper*

Sweatbread | Asparagus*

Red Müller Finkenwerder | Peas

Spider Steak | Turnip Cabbage*

Salmontrout | Kimchi*

Asparagus | Blue Cheese

Bilker Herbs | Yellow Bellpepper*

Rhubarb | Bacon*

Big Explosion

175€

Small Explosion (*)

145€

For pairing drinks and extras, please turn!

Additionaly

Zander | Tatar sauce Beurre Blanc
+18€

Leek | Crispy Chili Oil
+14€

Sweatbread cream sauce | 20g Aki Kaviar
+55€

Pairing Beverages

Water 0,75l

still | sparkling 5€

liquid kitchen alcohol

Incl. Water, Espresso | Americano

Big 120€

Small 90€

liquid kitchen non alcoholic

Incl. Water, Espresso | Americano

Big 110€

Small 80€

Wine

Incl. Water, Espresso | Americano

Big 120€

Small 90€