

Taste Explosion

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

Sweetpepper | Lemon

Faba Bean | Charcoal

Sunflower | Courgette

Fennel | Raspberry

Cauliflower | Almond

Braised Potato | Bilker Herbs

Red Fruits | Chickpeas

Cacio e Pepe | Enoki

Buckwheat | Apricot

The Experience

185€

Glad to have you!

Lukas Jakobi

For beverage pairings, please turn!

On Top

Toro Albala PX Sherry 1946 2cl

+25€

Waterflat

still | sparkling

10€ p.P.

liquid kitchen alcohol

Full

120€

Half full

90€

liquid kitchen non alcoholic

Full

100€

Half full

70€

Wine

Full

120€

Half full

90€

Upgrade Sherry 1946 2cl

+15€