

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

Sweet Corn | Jalapeño

Poached Oyster | Truffle Tang

Wagyu Tongue | Cepes

Plaice | Remouladen Beurre Blanc

Pork Cheeks | Beetroot

Miso Pike Perch | Kale

Pumpkin | Sea Urchin

Salmontrout | Kimchi

Carrot | Tarragon

The Experience

185€

Glad to have you!

Lukas Jakobi

For extras and beverage pairings, please turn!

Additionaly

Vanilla ice cream | 20g Aki Caviar
+50€

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 125€
Half full 95€

Upgrade 1946 Sherry +15€