encourage your curiosity...

hamachi | ceviche
crustacean | x.o.
wagyu | smoked eel

balfegó tuna | anchovy | myoga

weichslbaum buttermilk-sourdough bread
iberico presa | baerii

*duck liver forest | piedmont hazelnut | spruce
plaice | kimchi | bouchot
scallop | jerusalem artichoke | fried onion
langoustine | parma | fennel
venison | purple curry | cabbage
mountain cheese | plum | macadamia
yuzu | chai masala | estragon
quince | chervil | lime

madeleine

banana | chocolate
apple | puff pastry
peanut | vanilla
sig | mango

tasting menu 330
wine pairing 170
non-alcoholic pairing 135

*signature dish Silvio Nickol 50€ / wine pairing 30€