

encourage your curiosity...

stracciatella | coppa
bonito | parma
scallop | brown crab

hamachi | fennel | aji amarillo

weichselbaum buttermilk-sourdough bread
iberico presa | baeri

*duck liver | cherry | piedmont hazelnut
ikejime sturgeon | tomato | caper
pike perch | chanterelle | young leek
langoustine | papaya | mango
black x black | artichoke | onion
brillat savarin | fig | walnut
cucumber | coconut | cilantro
mara de bois | rice | blackcurrant wood

madeleine

banana | vanilla
limoncello | lemon balm
almond | rhubarb
lime | meringue

tasting menu 330
wine pairing 170
non alcoholic pairing 135

**signature dish Silvio Nickol 50€ / wine pairing 20€*