

## MENU „Insight“

### CHAR

yellow beet . cucumber . sour cream <sup>A,D,F,G,L,O</sup>

### GOOSE LIVER

apple . hibiscus . macadamia-brioche <sup>A,C,G,H,O</sup>

### SEA BASS

salt-lemon . hard clam . Fregola di Sarda <sup>A,C,D,G,L,O,R</sup>

### FARMER'S DUCK'S BREAST pink

celery . orange . eggplant . emmer wheat <sup>A,C,G,F,L,O</sup>

### GINGERBREAD

pear . vanilla . red wine ice-cream <sup>A,C,G,H,O</sup>

## MENU „Outlook“

### TUNA BELLY

capers . crème fraîche . calf's head <sup>A,C,D,F,G,L,O</sup>

### SEA FOOD VELOUTÉ

Lardo . lobster cannelloni . leek <sup>A,C,G,F,L,O,R</sup>

### MONKFISH

black olive oil . artichoke . “ox heart”-carrot <sup>D,G,L,O</sup>

### SADDLE & BELLY of LABONCA-PORK (sun-pig)

bell pepper . pointed cabbage . greaves dumpling <sup>A,C,G,F,L,O</sup>

### CHOCOLATE BAR

hazelnut . cornel cherry . stracciatella <sup>A,C,G,H,O</sup>

5-course meal per person 98,-  
selected beverage accompaniment per person 35,-



Cover charge – lunch 4,- per person  
Cover charge – dinner 6,- per person

**Last menu order at 09:00 p.m.**

Allergen information according to Codex recommendations: A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts  
F: soy / G: milk or lactose / H: edible nuts / L: celery / M: mustard / N: sesame / O: sulphites / P: lupines / R: molluscs