

Menue Agata's 5.1

Ahi Tuna

Belly / Tatar / Sesame / Onion / Egg Yolk / Kombu / Shiro Dashi

Salmon trout from Oberberg

Cucumber / Sancho Pepper / Elder / Doenjang

poussin

Kimchi / Kohlrabi / Artichokes / Bulgogi Jus

Iberico pork

Chin / Red shrimp / Asparagus / Peas / Mu-Erh

Luma calf heart

Shitake / Potato / Pear / Pecan Nut / Gochujang

Sorbet

corn / passion fruit / sea grape

Chile Wagyu Beef

Onglet / Grapes / Broccoli / Radishes / Tangsuyuk jus

Sakura

ice cream / cherry / pistachio / tofu

Whisky

Ice cream / Bacon / Valrhona Guanaja 70%

Culinary greetings :

_____ Jörg Wissmann

9 Courses 132.-

6 Courses 92.- Ahi Tuna/ Iberico pork/ Luma calf heart/Sorbet/ Chile Wagyu Beef / Sakura

4 Courses 79.- Ahi Tuna / Iberico pork / Chile Wagyu Beef / Sakura

Food Pairing

9 Courses + 99.-

6 Courses + 66.-

4 Courses + 44.-

For any question and allergies please ask our service staff.