

# tasting menu

## **„winter“ - field**

*artichoke, parsnip, cabbage, salsify, nut, honey*

€ 17,00

## **shallot & Tropea onion**

*mountain cheese, tramezzini, majoram*

€ 16,00

## **butternut squash**

*Sardinian fregola, black truffle, egg yolk*

**\*\*5 course menu\*\***

€ 16,00

## **octopus**

*Taggiasca olive, Granny Smith, potatoe*

**\*\*6 course menu\*\***

€ 18,00

## **cheek and belly from Ötscherblick**

*parsley, salsify, wheat*

€ 29,00

## **cheese from Jumi and Urbanek**

**\*\*7 course menu\*\***

*4 varieties*

€ 13,00      € 18,00

## **Valrhona Manjari**

*mango, Sichuan pepper, cononut milk*

€ 15,00

**4 course € 69 | 5 course € 79 | 6 course € 89 | 7 course € 99**

*wine accompaniment € 31 | € 36 | € 41 | € 46*

cover € 4