



## MENU

Sweet corn tempura with pointed peppers  
Chioggia beets with *Felsbrocken* cheese and lombardi peperoni

Tomatoes, figs and pine nuts

Buckwheat pancake with leeks and ponzu sauce

Braised carrots with radicchio and hazelnuts

Roe deer terrine and pickles

// Char with rhubarb kimchi and roasted oats +13 //

Grilled lamb

Nettel polenta

Caponata with damascus rose

Fig roulade

Almond icecream and wild plum

85

Wine pairing

or

Non-alcoholic pairing

four courses 36 // five courses 45