

After-Work Snacks

[kan'ti:nə]

CHEF'S CHOICE 5 Course Menu [vegetarian option available] 99

Cheese selection instead of dessert +10
 Wine pairing | non-alcoholic pairing (5 glasses of 0.1l) +55 | +40

[cold]

Organic Bread Mix by Fam. Mühlenbäumer x Maitre Antony Butter [V] 12

3 Maison Poget Oysters No.3 x Coconut x Passion x Jalapeño 15

King Oyster Mushroom Sashimi x Jerusalem Artichoke x Sesame [V] 20

Granny's Butterhead x Granola x Buttermilk Yoghurt x Lemon [V] 18

Hamachi (Yellowtail) Tartare x Buttermilk x Cucumber 25

Bone Marrow x Beef Tartare x Celery x Chestnut x Lovage 30

Sturia Caviar 15g Tin (as an upgrade, served on ice)

Oscietra / Baeri Vintage / Oscietra Prestige 40 / 40 / 55

[warm]

Celery [V]

Mountain Cheese Foam x Hazelnut 20

Rack of Lamb by John Stone (Ireland)

Salsify x Wild Mushrooms x Cassis x Juniper 35

Ibérico Secreto by Blasquez (Spain)

Artichoke x Hazelnut x Radicchio 35

Tranche of Wild Turbot

Mussel Beurre Blanc x Sauerkraut 45

[for two]

Charcoal-Grilled Veal Tomahawk (approx. 400g) "Rossini Style"

Duck Liver (not force-fed) x Spinach x Truffle Jus 55 pp

[dessert]

Original Beans White Chocolate x Grapefruit x Szechuan Pepper [V] 15

Cheese Trolley by M^e Antony x Chutney x Cranberry Bread [V] 25

3 assorted Pralinen.wtf / Macarons [V] 7 / 9

[kan 'ti:nə]

WTF Menu

Curated 5 Course Menu plus Aperos, Bread & Sorbet

Champagne Solescence Extra Brut

J-M Sélèque x 1 Glass

Lolli

of HappyFoie Duck x Pistachio

Organic Bread by Fam. Mühlenbäumer

Maitre Antony Butter

King Oyster Mushroom Sashimi

Jerusalem Artichoke x Sesame

Kagoshima Wagyu A5, Flame-Seared

Ponzu Broth x Yuzu x Chives

Icelandic Cod

Shellfish Bisque x Passion Fruit x Sugar Snap Peas

Citrus Sorbet Spoon

A Small Refresher with a Bang

Challans Duck Breast

Parsnip x Quince x Porcini x Buckwheat

Original Beans White Chocolate

Grapefruit x Szechuan Pepper

Praline.wtf

1 Praline from the Board

150 per person

Vegetarian or any intolerances? Please choose Chef's Choice.