



## EVENING MENU

### STARTERS

#### Little Green (V)

Baby leaf salad | Asian potato salad | Citrus dressing  
7,90

#### Creamy Soup 2.0 (V)

Parsnip | Nut butter | Parsley pesto | Salted lemon | Nut cream | Garlic  
13,50

#### Raw Foodie (V)

Kohlrabi | Poppy seeds | Nori seaweed | Sichuan pepper | Celery | Chives | Macadamia nuts |  
Cucumber Sushi ginger and sesame | Chive vinaigrette  
14

#### Spätzle (V)

Swiss chard | Tempura | Herb spätzle dough | Shiokoji | Wild garlic  
19

#### #happy foie 2.0

Unstuffed goose liver | Wild herbs | Banana lychee | Port wine | Honey cake  
24

#### Mi Cuit

Trout Salmon trout | Cucumber | Fermented radishes | Furikaki | Sesame ice cream  
24

#### Additional bread for two

2.50

#### Additional bread with butter or oil and olives for two

6.50



## INTERMEDIATE COURSE

### Grandma's love

White asparagus | Shrimp | Scallop | Rhubarb-Pacha-Mama-sorbet | Sauce Maltaise  
28

### Black Forest Beef

Thinly sliced pink-cooked beef fillet | Burnt leek cream | Crispy potatoes  
Parmesan espuma | Wild garlic oil  
29

### Tuna Tataki

Bluefin tuna | Mushrooms | Avocado | Ginger | Chive oil | Nori seaweed  
36



## MAIN

### Fish

Catfish | Carrot-hazelnut cake | Crispy carrot | Hazelnut Beurre Blanc  
Carrot-green-coriander pesto | Chard

34

### Asparagus Time (V)

German white asparagus | Oranges confit in olive oil | Chive cut up pancake  
Blood orange Hollandaise

27

+ 8.50 Ham variation from Metzgerei Glasstetter

### Flank

German Allgäu Flank Steak, cooked tender pink | Fermented radish | Chimichurri | Gyoza  
WTF Chipotle Mayo | Lychee-cabbage pouch

39

### V-Gän (V)

Torched pointed cabbage | Tofu cream cheese ginger cream | Sichuan oil | Miso onion

23

We would like to kindly inform you that the waiting time may be longer  
if you only order a main course.

Please note the kitchen hours: 5:30-8:30 pm

Gerne reichen wir Ihnen unsere Allergenliste.  
Bitte sprechen Sie unser Servicepersonal an.



## DESSERT

### Off the rails (V)

Puff pastry | Crème Anglaise | Caramel  
13

### Chocolate (V)

Variation of Valrhona chocolate  
14,50

### Small but mighty (V)

Affogato  
Homemade vanilla ice cream | Espresso  
7

Feel free to ask about our freshly made sorbets (V)

Per scoop 4.50

We would like to politely inform you that the waiting time for desserts is approximately 20 minutes.



## SIGNATURE MENU

*Appetizers*

*Let yourself be surprised!*

Amuse Bouche

Beetroot soup | Horseradish foam | Mi-Cuit Trout

LET'S GO!

°1\*

Burnt Savoy Cabbage | Milk-fed Veal Tartare

°2

Duroc Pork Belly | Bao Bun | Apple syrup | Yuzu Mayo

°3\*

Bluefin Tuna | Mushrooms | Avocado | Ginger | Sesame | Chive oil | Nori Seaweed

°4\*

White Asparagus | Hand-scooped Scallop | Rhubarb-Pacha Mama Sorbet | Sauce Maltaise

°5\*

German Wagyu Striploin | Asparagus Variation | Roasted Garlic | Soy Sprouts

°6

Buttermilk sorbet Lychee-Banana

°7\*

Francesco Toast Deluxe

°8\*

Blue Cheese Ice Cream

**6 Courses\* 119**

**8 Courses 149**

*Appetizers and Amuse Bouche are included in both menus.*

**We would like to kindly point out that our menu is only offered for the entire table.**

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## **LUNCH MENU**

**11:30-3:00pm**

### **STARTERS**

#### **Little Green Salad (V)**

Baby Leaf Salad | Asian Potato Salad | Citrus Dressing

**9,50**

#### **The Red (V)**

Red Beet Coconut Soup | Horseradish Foam

**12,50**

#### **Asparagus Omelette (V)**

Green Asparagus Omelette | Spring Onion | Honey Soy Sesame Dip

**14,50**



## LUNCH MENU

11:30-3:00pm

### MAIN

#### Kazu is back

Breaded chicken drumstick with panko crust | Potato-cucumber salad  
Yuzu mayo

18

#### Meatballs, with a twist!

Asian meatballs | Mashed potatoes | Swiss chard | Spring onion  
Edamame

22

#### Modern Classic

German White Asparagus | Olive oil confit oranges | Chive scratchings  
| Blood orange hollandaise

27

+ Ham variation from Metzgerei Glasstetter 8.50  
+ Pan-fried hand-caught red perch in foamy butter 13.50



## **LUNCH MENU**

**11:30-3:00pm**

## **DESSERT**

### **Chocolate (V)**

Assortment of Valrhona chocolate

**14,50**

### **Affogato**

Homemade Vanilla ice cream | Espresso on top

**6,50**

(V) = Vegetarian

For calculative and personnel reasons, modification requests are unfortunately not always possible.  
Modification requests are subject to additional costs.

Thank you for your understanding.

Gerne reichen wir Ihnen unsere Allergenliste.  
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