

MENÜ

Kalmar, Hot Sauce & Ikura
Brühe & Kombu Butter

Schwarzwurzel, Piemonteser Haselnuss & Roscoff Zwiebel
+ N25 Kaluga Hybrid Kaviar 35€

Burgaud Ente „BBQ“, Kampotpfefferjus & Morchel „Farci“
Wasabina & Meyer Zitrone
Brioche à la croissant

Mikan Sorbet, Swiss Meringue & Earl Grey

75€

MENU

squid, hot sauce & ikura
broth & kombu butter

salsify, Piedmontese hazelnut & roscoff onion
+ N25 kaluga hybrid caviar 35€

Burgaud duck „bbq“, kampotpepperjus & morel „farci“
wasabina & meyer lemon
brioche à la croissant

mikan mandarine, swiss meringue & earl grey

75€

SPECIALS

KYS Auster N5 a 8€
Gegrillte Limequat
Kiwi Mignonette
Mandarinen Gochugaru Vinaigrette

Belon Auster „Le Gall N2“
Austern Hot Sauce Beurre Blanc 10€

Kalbsbries & N25 Kaluga Hybrid Kaviar
Buffalo Sauce & Haselnussöl 59€

Kagoshima Wagyu A4 „BBQ“
Ochsenschwanzjus 69€

Braune Butter Eis, Steinpilzöl & weiße Schokolade 9€
+ N25 Oscietra Kaviar 30€

SPECIALS

KYS oyster N5 a 8€
grilled limequat
kiwi mignonette
mandarine gochugaru vinaigrette

Belon oyster „Le Gall N2“ grilled
oyster hot sauce beurre blanc 10€

sweetbread & N25 kaluga hybrid caviar
Buffalo sauce & hazelnut oil 59€

Kagoshima A4 wagyu „bbq“
oxtailjus 69€

brown butter ice cream, cep oil & white chocolate 9€
+N25 oscietra caviar 30€

All prices are in euros and include VAT.

Please ask us if you need information about allergens or intolerances!