



## Dinner Menu

– Aperitif Snack –

### Cicchetti 1876

Variation Gusto Del Capo

Bread & Butter

### Autumn Salad

Duck Liver | Beetroot | Hazelnut

### Porcini Mushroom

Confit | Essence | Cannelloni

### North Sea Lobster

Binchotan Charcoal | Buckwheat

### Wild-Caught Plaice

Saffron | Shellfish

### Anjou Pigeon

Szechuan | Baumkuchen (layered cake)

### Fig

Almond | Mascarpone

### Bonet

Sea Buckthorn | Kumquat

185,- \* | 210,- \*\*

225,-

\*without lobster | \*\* without Plaice

Saddle of Venison from Oliver Tilly available as an alternative to Anjou Pigeon

Upon request, we are happy to offer a vegetarian alternative.