



Autumn Menu

– DNA Veneto –

“Fai Tu” – in Venetian: “I’ll leave it to you.”

An expression of trust and surrendering to the moment.

Much like the traditional Omakase, you leave the choice to me and place your trust in my kitchen.

Let yourself drift, discover new flavours, and enjoy the freedom of not having to make any decisions for once.

Sit back and allow me to guide you through the evening, course by course.

“Fai Tu” is a culinary escape – personal, surprising, and deeply rooted in my DNA Veneto.

5 courses _____ 165,-€

7 courses _____ 200,-€

In autumn, our culinary journey takes us inland, towards the mountains.

The flavours become earthier, clearer and more rooted in nature.

Freshwater fish takes centre stage, becoming an essential part of our autumn menu.

The dishes evolve with the seasonal offerings of nature.

Please note that I can accommodate allergies and dietary intolerances only with prior notice.

I look forward to creating memorable moments of pleasure for you.

Daniel Dal-Ben

Düsseldorf, Autumn 2026