

EXPOSURE

EIGHT-COURSE
1380 PER PERSON

Rainbow Trout

Cured, Fennel & Dill

Foie Gras

Smoked Eel & Green Apple

French Toast

Fermented Cabbage & Le Delas Ham



Hokkaido Scallops

Celery, Green Apple, Hazelnut & Kristal Caviar

Lobster “Leipziger Allerlei”

Pike Quenelles, Green Asparagus & Peas

Three Yellow Chicken Ragout Fin

Kohlrabi, Girolle & Caper Leaves



Dover Sole

Leek, Beetroot, Verbena-Champagne Sauce

or

Okinawan Pork Belly

Parsnip, Pear & Pickled Mustard Seed

or

Galician Beef Tenderloin

Zucchini, Port Wine Shallots & Sauce Bearnaise

Supplement +280



“Dresdner Eierschecke”

Strawberry Parfait



Petit Four

Dark Chocolate, Coconut, Butter & Rum

Menus are seasonal and subject to change without prior notice. Accommodations for dietary restrictions are available upon request.

All prices are subject to 10% service charge