

# FOCUS

SIX-COURSE  
980 PER PERSON

## Rainbow Trout

Cured, Fennel & Dill

## Foie Gras

Smoked Eel & Green Apple

## French Toast

Fermented Cabbage & Le Delas Ham



## Lobster “Leipziger Allerlei”

Pike Quenelles, Green Asparagus & Peas



## 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

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## Wine Pairing

Chief Sommelier Elvis Lo focuses on small producers in Alsace and the neighbouring countries in this picturesque region. The wines are carefully curated to complement the dishes.

**4-Glass**  
**480**

**6-Glass**  
**780**