

# EXPOSURE

EIGHT-COURSE  
1380 PER PERSON

## Rainbow Trout

Cured, Fennel & Dill

## Foie Gras

Smoked Eel & Preserved Quince

## French Toast

Fermented Cabbage & Le Delas Ham

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## Hokkaido Scallops

Celery, Green Apple, Hazelnut & Kristal Caviar

## Lobster “Leipziger Allerlei”

Pike Quenelles, Green Asparagus & Peas

## Three Yellow Chicken Ragout Fin

Kohlrabi, Morels & Caper Leaves

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## Dover Sole

Leek, Beetroot, Buttermilk Sauce & Basil Oil

*or*

## Okinawan Pork Belly

Parsnip, Pear & Pickled Mustard Seed

*or*

## Galician Beef Tenderloin

Zucchini, Port Wine Shallots & Sauce Bearnaise

*Supplement +280*

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## “Dresdner Eierschecke”

Strawberry Parfait

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## 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

# MARGO