

FOCUS

SIX-COURSE
980 PER PERSON

Rainbow Trout

Cured, Fennel & Dill

Foie Gras

Smoked Eel & Preserved Quince

French Toast

Fermented Cabbage & Le Delas Ham

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Lobster “Leipziger Allerlei”

Pike Quenelles, Green Asparagus & Peas

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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

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

MARGO