

FOCUS

SIX-COURSE
980 PER PERSON

Rainbow Trout

Cured, Fennel & Dill

Foie Gras

Smoked Eel & Preserved Quince

French Toast

Fermented Cabbage & Le Delas Ham



Lobster “Leipziger Allerlei”

Pike Quenelles, White Asparagus & Peas



Dover Sole

Leek, Beetroot, Buttermilk Sauce & Basil Oil

or

Okinawan Pork Belly

Parsnip, Pear & Pickled Mustard Seed

Supplement +200



“Dresdner Eierschecke”

Strawberry Parfait



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