



ALFRED KELLER

FOUR HANDS DINNER ALEX DILLING X MICHAEL GOLLENZ

TRIOLOGY

THAI SHOT - TOMATO - CUCUMBER - MINT

DUCK SKIN CHIP - SOJA - CABBAGE - DASHI

FINE TART OF LANGOUSTINE, CAULIFLOWER & FINGER LIME

BREAD & BUTTER

AMUSE-BOUCHE

AGED KALUGA CAVIAR, OYSTER "TARTAR", WITH
HORSERADISH & AMALFI LEMON

-

KINGFISH - SEAWEED - PINEAPPLE - KALAMANSI

BBQ LOBSTER, BOUILLABAISSE "JUS", SAFFRON & PINK GARLIC SABAYON

VEAL TONGUE - SMOKED EEL - YELLOW WINE - GREEN PEAS

SPICE ROASTED CHALLANS DUCK, FOIE GRAS &
BLACK TRUFFLE "CROQUETTE", JUS GRAS

MULTIVITAMIN - JOGURT - LEMONGRASS

-

PETIT FOURS

185 EUR PER PERSON



Gault&Millau

