



ALFRED KELLER

VINTAGE DINNER BY ALEX DILLING & MICHAEL GOLLENZ

TRIOLOGY

FREGOLA SARDA - CARBONARA STYLE

CROATIAN BOUILLABAISSE

FOIE GRAS TART, PIEDMONT HAZELNUT & BLACK TRUFFLE

BREAD & BUTTER

AMUSE BOUCHE

“ŒUF DORE”, SOFT ORGANIC EGG WITH SMOKED
CRÈME FRAICHE & CAVIAR

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VEAL HEAD - ASPARAGUS SELECTION - MUSTARD

WILD SOLE FISH “BONNE FEMME”

SCALLOP - SAUCE ESCABECHE - TARRAGON - FENNEL

FILLET OF BEEF “ROSSINI”

SACHER CAKE 2.0

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PETIT FOURS

185 EUR PER PERSON



Gault & Millau

