

SOLIMANS JOURNEY
IN THE ELEPHANT BAR

MUMBAI INDIA

PURPLE CURRY
POINTED CABBAGE AND BOUCHOT MUSSEL

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LISBON PORTUGAL

SARDINE
PECORINO AND PONZU

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BARCELONA SPAIN

BLUEFIN TUNA
NORI SEAWEEED AND OSCIETRA N25 CAVIAR

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BRIXEN ITALY

OXTAIL BROTH
ROOT VEGETABLES AND BARLEY

MENU € 165,00

WE GENTLY RECOMMEND
A WINE ACCOMPAINMENT BY THE GLASS

5 WINES € 75,00

IN THE APOSTELSTUBE

HOMARUS WITH CUCUMBER AND FENNEL
ICED FOIE GRAS WITH EEL AND GRAVENSTEINER
BEEF TATARE WITH RED BEET AND "CAFÉ DE PARIS2

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CHAR [IKEJIME]
BUDDHAS'HAND AND MYOGA

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CAPPELLETTI WITH FIG LEAF FONDUTA
CRAYFISH AND MARCONA ALMOND

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TURBOT [VENDÉE]
PUMPKIN AND KALUGA RESERVE N25 CAVIAR

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HOKKAIDO A5 WAGYU
ARTICHOKE AND BLACK APPLE JUS

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LYCHEE SORBET
LIMEQUAT AND SESAME

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PISTACHIO [BRONTE]
MANGO AND COCONUT

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MADELEIN WITH GINGER AND LIME
PRALINE WITH MATCHA AND STRAWBERRIES
CASSISPÂTE WITH SUMAC