

# JULIUS

## Bread

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House-made Sourdough Bread with whipped Butter from Käserei Bauhofer in Allgäu 9

## To Start

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Grilled L'Étoile Oyster with Wagyu Beef Fat and Rhubarb 6

Salad of Markus' Spring Greens with Spring Vegetables 18

Sashimi of Pink Bream with Valencia Orange and Radish 26

Uni Toast with Petit Violet Sea Urchin on house-made Sourdough 20

Grilled Asparagus, Chanterelles and Mangalitza Lardo 19  
Vegetarian possible

Cured Horse Mackerel with Karelia Potatoes and Spring Herb Beurre Blanc 17

Hay smoked Bonito from Saint-Jean-de-Luz with Scallions, Karashi and pickled Ginger 20

Carpaccio of Wagyu Brisket with Chives and Ramson Salsa Verde 20

David's Pork Cheeks braised and grilled to finish with preserved Raspberry Jam and Karashi 22

Hand-doven Galician Razor Clams with Yuzukosho 22

## Vegetables & Grains

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Pointed Cabbage with Kaffir Lime and Trout Roe 20  
Vegetarian possible

Grilled King Oyster Mushroom with Karashizuke Shiitake and Brown Butter 22

Tortelli stuffed with housemade Ricotta and Broccolini and David's Cream 20

Shiitake Tempura with Ponzu 17

## Meat & Fish

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Scottish Salmon (140g) with Tarragon Beurre Blanc 26

Sole for Two with Ramson Pil Pil Sauce 42

Grilled Wagyu Entrecôte (160g) with Beef Jus and Green Sansho Oil 50

## add a Side of

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Grilled Pak Choi from Wilmar's Gaerten 8

Sautéed Spinach from Wilmar's Gaerten 8

## Dessert

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ernst's Colostrum Ice Cream with Shoyu Caramel 14

Grilled Crêpe with Strawberry Curd 12