

JULIUS

To Start

Poached Baby Kyss Oyster with Fingerlime	5 p.pc.
Grilled L'Étoile Oyster with Wagyu Bone Marrow and Fingerlime	7p.pc.
Petit Violet Sea Urchin with Blood Orange	18
Sashimi of dry-aged Seabass, Grey Mullet, Squid and Mackerel Tatataki with house-made Pickles	32
Hand harvested Scallop from Brittany with fresh Yuzu from the South of France	20
Smoked Wild Havel Eel on Sourdough Toast with Salted Plum Jam and Ramson Leaf Vegetarian possible	14
Winter Mushroom Tempura with Kabosu Ponzu	19
Dexter Beef Tartar (100g) with Anchovy Emulsion, pickled Yacon, Ginger, Nori Chips and Trout Roe	22
+ add a tin of Organic Caviar from N25:	
Umai Caviar 10g	30
Umai Caviar 30g	87
Oscetria Caviar 30g	110

Bread

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

Salad of Endive and Kohlrabi with Cedrat de Pomme, Danish Blue and Cep Emulsion	18
Roasted and Smoked Celeriac with David's Horseradish Crème Fraîche and Shiitake Dashi	15
Whole Spitzkohl steamed with Cream, Chrysanthemum Purée and Broccoli Leaf Oil + add a 5g of Organic Caviar from N25 for 18 Euro extra	20
Koji Rice Risotto with Winter Mushroom Tempura	22
Butternut Pumpkin Gnocchi with Trout Roe and Mandarin Skin Oil Vegetarian possible	24

Meat & Fish

Whole Sole with Wasabi tossed Watercress and Pil Pil Sauce	
For One	22
For Two	40
Butterfied Mackerel with Limequat and Seaweed Sauce	20
Goat's Milk-fed Chicken with vinegared Potato Purée and caramelised Cream	36
Wagyu Entrecôte (100g) with Red Wine Beef Jus and Black Garlic Oil	50

Dessert

ernst's Colostrum Ice Cream with Shoyu Caramel	14
Canelé with Sake Sabayon and Mandarin Sorbet	12