



DIETHARD URBANSKY

Cuisine of classic modern spirit

LUNCH

MENU 1

Amuse-Bouche

Filet of veal
ossobuco, gremolata
30

Sea bass
artichoke, cottage cheese
argan oil
30

Saddle of venison
chicory, medlar
sesame
49

Elderberry
caramelized yoghurt
black bread
21

Friandises

4 Course . . 115
Incl. 2 glasses of wine . . 145

MENU 2

Amuse-Bouche

Scallop
physalis, cashew
wheatgrass
35

Char
amaranth, chrysanthemum
29

Lamb belly
octopus
tandoori, salty lemon
23

Duck from Challans
jerusalem artichoke, pomegranate
49

Potato
bacon, vanilla
16

Fig
parmesan, pecan nut
21

Friandises

6 Course . . 140
Incl. 3 glasses of wine . . 185