



DIETHARD URBANSKY

Cuisine of classic modern spirit

LUNCH

MENU 1

Amuse-Bouche

Filet of veal
ossobuco, gremolata
30

Monkfish
green mango, vadouvan
26

Duck from Challans
black salsify, cashew
49

Barberry
chocolate
oriental spices
21

Friandises

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

MENU 2

Amuse-Bouche

Hamachi
cucumber, ginger beer
31

Salmon
hempseed, kohlrabi
33

Langoustine
lardo
lemon thyme
33

Saddle of venison
tamarillo, wild broccoli
49

Goose liver
beetroot, dried pear
16

Coconut, pandan
apple, lemon grass
21

Friandises

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