



DIETHARD URBANSKY

Cuisine of classic modern spirit

LUNCH

MENU 1

Amuse-Bouche

Filet of veal
ossobuco, gremolata
30

Scorpion fish
green mango, vadouvan
26

Duck from Challans
black salsify, cashew
49

Elderberry
caramelized yoghurt
black bread
21

Friandises

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

MENU 2

Amuse-Bouche

Hamachi
cucumber, ginger beer
31

Salmon
hempseed, kohlrabi
33

Lamb belly
octopus
tandoori, salty lemon
23

Saddle of venison
tamarillo, wild broccoli
49

Goose liver
beetroot, dried pear
16

Fig
parmesan, pecan nut
21

Friandises

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