

SOMETHING.

In the "Restaurant Zeitlang," longing and attraction merge into a captivating delight.

ZEITLANG MENU



STUFFED GUINEA FOWL BREAST green asparagus | porcini gnocchi | sherry cream sauce

STRAWBERRY MOUSSE sorrel | meringue | crunch | yogurt

THREE COURSE MENU

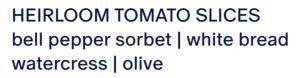
Last Order: starters, intermediate and main courses untill 9:30 pm | Desserts untill 10:00 pm

For questions regarding allergens and additives, please contact our service staff. All prices in euros include applicable VAT.

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ZEITLANG MENU VEGETARIAN



GREEN ASPARAGUS porcini | gnocchi | nage | herb oil

STRAWBERRY MOUSSE sorrel | meringue | crunch | yogurt

THREE COURSE MENU

45

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STARTERS

HEIRLOOM TOMATO SLICES bell pepper sorbet white bread watercress olive	Ø	15
BUTTERHEAD LETTUCE sour cream cherry tomatoes croutons	V	12
HAMACHI – YELLOWTAIL KINGFISH green apple dashi cucumber trout caviar		22
RABBIT chanterelles pea blueberry brioche madeira chervil oil		22

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INTERMEDIATE COURSES

CHILLED CLEAR TOMATO ESSENCE pimientos de padrón yuzu	VØ	13
OPEN SIU MAI-STYLE DUMPLING suckling pig pointed cabbage daikon radish iberico shrimp		22
PAN-SEARED MONKFISH red rice olive fennel lardo saffron foam		26

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MAIN COURSES

TAGLIOLINI sautéed chanterelles lovage nage	Væ	26
WAGYU SHORTRIBS edamame risotto swiss chard kosho kimizu		45
SEA BASS zucchini flower fregola bouillabaisse broth		42
LAMB LOIN artichoke crispy bramata citrus-pine nut crunch fig jus		38
STUFFED GUINEA FOWL BREAST green asparagus porcini gnocchi sherry cream sauce		32
MISO EGGPLANT preserved lemon tabouleh labneh tahini (also available vegan)	VØ	24

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DESSERT

AILLE-FEUILLE ouff pastry pistachio cream vhite chocolate raspberry	14	
POACHED PEACH buttermilk mousse lemon thyme buchtel (sweet yeast bun)	15	
ICE CREAM PER SCOOP bourbon vanilla chocolate strawberry	3.5	
SORBET PER SCOOP (VEGAN) basil raspberry lemon orange	3.5	
ADD ON Vodka 4cl Crémant 4cl	4.5 4	
AFFOGATO espresso bourbon vanilla ice cream	5.8	

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