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TO START & IN BETWEEN

SALMON TATAKI

peach, beetroot, mustard seed salsa | 32,00

CHANTERELLE MUSHROOMS

cauliflower, leek cream, almonds | 28,00

>> add 15g of golden queen imperial caviar +38,00

AMA EBI PRAWN

tomato, watermelon, fennel | 28,00

TOMATO GRANITÉ

watermelon, fennel | 24,00

MONK FISH & SMOKED EEL

bell pepper, sauce choron, salt lemon | 36,00

CHICORY & ARUGULA

buffalo mozzarella, roasted shallot vinaigrette, green appel | 17,50

PRAWNS

wasabi, kohlrabi | 29,00

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MAINCOURSE

SUMMER VENISON

radishes, red shiso, bean cream | 52,00

MAI TURNIP

radishes, red shiso, bean cream | 35,00

MONKFISH & SMOKED EEL

bell pepper, sauce choron, salt lemon, oven baked onion | 49,00

SAMOSAS

red bell pepper, mango, tandori cashews | 32,00

SEA BASS FILLET

peas croquette, jalapeno, mint | 44,00

BEEFFILET

bacon, sushi rice, spicy cucumber, green beans | 44,00

 VEGAN 

**ECKERT
À LA
CARTE**