

Menu „1857“

Wednesday – Saturday
March 6th – June 1st


„The One“

„Luca’s Lunchtime Snack“

Tatare of beef fillet | Bread | Quail Egg | Bernaise | Radish

14,00 €

Gazpacho

Tomato | Cucumber | Bell Pepper | Croûton 

10,00 €

Gnocchi „Carbonara“

Guanciale | Egg Yolk | Pecorino

23,00 €

Limousin Beef Shortrib

Dandelion | Radish | Parsley Root

33,00 €

-and/or-

Arancini

Parmesan | Lemon | Bell Pepper | Courgette

33,00 €


Blood Orange | Chicoree | Cru de Cacao 

14,00 €

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„The Other“

Celery "braised and English" | Apple | Fried Onion 

14,00 €

Beef bouillon with garden herbs

Bone marrow | Groats

10,00 €

Artischocke 

Tomato | Chives

23,00 €

Ikejime sea bass

N25 Caviar | Vin Jaune | Courgette | Potato


33,00 €

-and/or-

Breast of farm chicken

Liver | Carrot | Fennel | Potato

33,00 €

Rhubarb | Yogurt | Original Beans „Esmeraldas Milk“ 

14,00 €

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„On top“

5 grams of N25 "Modern" caviar with a course of your choice
additional 20,00 €

„Cheese rounds off the meal“

Cheese from Affineur Waltmann 🌱

Grapes | Nuts | Grape mustard | Fruit loaf

16,00 €

„Addition to your main course“

Pommes allumettes | Cream of shallots 🌱

-or-

Saffron risotto 🌱

„Informations“

3 Course (Starter – Main – Dessert)	59,00 €
4 Course (Starter – Soup – Main – Dessert)	67,00 €
5 Course	89,00 €
6 Course	109,00 €

All dishes can also be ordered individually.

You are welcome to combine the courses of the "one" with the "other".

Up to the 3-course menu, we recommend a side dish with the main course.

We charge €2.00 for changes to the side dishes.

If you have any questions about allergens and additives, please contact us.

If you have any allergies or intolerances that could trigger reactions that are hazardous to your health, we are unfortunately unable to offer you any meals. Please understand that we reserve the right not to bear this risk.