

# Lorenz Adlon

Esszimmer

## Menu

Organic duck liver from Landes

sour cherry | beetroot | hibiscus

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Norwegian scallop - hand dived -

black salsify | king oyster mushroom | brown butter

*with 3g of white truffle from Alba 54 €*

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John Dory from the Atlantic

artichoke | chorizo | marinated tomato

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Breton turbot

kohlrabi | beef tongue | horseradish

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Duck - Polting farm -

pointed cabbage | onion | ginger

*or*

Japanese Kagoshima Wagyu - Entrecôte A5+ -

pointed cabbage | onion | ginger

*additional price 75 €*

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Fior di Latte

honey | caramelized milk | white truffle from Alba

5 course menu 275 €

6 course menu 295 €

All prices are including VAT.  
Subject to change without notice.

## **Reto Brändli's Classics**

### **Crab**

buttermilk | green apple | Kristall caviar

85 €

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### **Pâté en croûte**

mustard | cucumber | apricot

75 €

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### **Breton lobster**

carrot | smoked almond | Kristall caviar

125 €

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### **Quail - Jean Claude Miéral -**

celery | Périgord truffle | Piedmont hazelnut

95 €

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### **Japanese Kagoshima Wagyu - Entrecôte A5+ -**

duck liver | Périgord truffle | wild broccoli

145 €

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### **Omelette Surprise with Ossiëtra caviar**

cloudberries | Breton shortcrust pastry | poppy seed

75 €

Classics as a 6 course menu 525 €

## **The white treasure from Piedmont**

Taglierini

with 3g of white truffle from Alba

68 €

White truffle from Alba per gram

18 €

**The „classics“ dishes can be added to the menu or exchanged for the additional mentioned price.**