

Lorenz Adlon

Esszimmer

Menu

Organic duck liver

Périgord truffle | hazelnut | banana

Hamachi

Imperial Caviar | green strawberry | dill

Wild caught turbot

fennel | bell pepper | tomato

Norway lobster

ham | basil | Leche de Tigre

Saddle of lamb - Polting farm -
green asparagus | Vadouvan | salty lemon

or

Wagyu - Filet A5+ -

plum | Roscoff onion | miso

additional price 75 €

Dragon fruit

yogurt | sorell | Valrhona Opalys

5 course menu 275 €

incl. wine pairing 430 €

6 course menu 295 €

incl. wine pairing 475 €

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