

Lorenz Adlon

Esszimmer

Menu

Tuna - Balfegó Otoro -
Imperial Caviar | cucumber | miso

Carabinero
Thai mango | peanut | tamarind

Sturgeon - fish farm Birnbaum -
lettuce | lemon | parsley

Sweetbread of veal
peas | radish | tarragon

Pigeon - Jean Claude Miéral -
wild peach | chicory | cashew

or

Wagyu - Filet A5+ -
plum | Roscoff onion | miso

additional price 75 €

Rhubarb
camomile | vanilla | almond

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.*

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Signatures - à la carte -

Organic duck liver

Périgord truffle | hazelnut | banana

€ 70

Hamachi

Imperial Caviar | green strawberry | dill

€ 80

Norway lobster

Côte de Boeuf ham | basil | Leche de Tigre

€ 85

Kagoshima Wagyu - Filet A5+ - served in 2 courses

Imperial Caviar | Jerusalem artichoke | spring leek

plum | Roscoff onion | miso

€ 175

Strawberry - Mieke Schindler -

pistachio | eucalyptus | Crème Cru

€ 65

Signatures as a 5 course menu 475 €

**The à la carte dishes can be added to the menu
or exchanged for the additional mentioned price.**

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Jonas Zörner's caviar selection

price per can of 50g

Imperial Caviar Berlin

Beluga

495 €

Selection

380 €

Ossetra

345 €

Altonaer Kaviar Import Haus

Pure Siberian

290 €

*We serve caviar with blinis, croustades,
whipped crème fraîche and miso vanilla ice cream*

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