

Lorenz Adlon

Esszimmer

Menu

Ike Jime salmon trout - La Goonery -
radish | Jalapeño | red onion

Portuguese Carabinero Rosso
mango | coconut | kaffir lime

*with 5g of Kristall caviar
additional cost 38,00 €*

Breton sole
chives | morel | razor clam

Pigeon - Jean Claude Miéral -
parsnip | raspberry | goose liver

Lamb⁴ - Polting farm -
white asparagus | pak choi | salty lemon
or

Japanese Kagoshima Wagyu - Entrecôte A5+ -
broccoli | Piedmont hazelnuts | yuzu
additional price 65,00 €

Rhubarb from Brandenburg
Pandan | buckwheat | Japanese ginger

Beeswax - beekeeping Luschnat -
medlar | mead | sweet potato

6 course menu 270,00 €

7 course menu 290,00 €

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



Caviar selection by Reto Brändli
each 50g

Transmontanus caviar
270,00 €

Baeri caviar
300,00 €

Kristall caviar
330,00 €

Prestige Ossietra Kaviar
380,00 €

Golden Ossietra caviar
430,00 €

Caviar is served with Blinis, egg and sour cream