

# Lorenz Adlon

Esszimmer

## Menu

Organic duck liver from Landes  
sour cherry | beetroot | hibiscus

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Portuguese Carabinero Rosso - 4/6 -  
mango | coconut | kaffir lime

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

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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 75,00 €*

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Yellow plum from Wachau  
semolina | sunflowerseeds | fennel pollen

5 course menu 275,00 €

6 course menu 295,00 €

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 | Australian winter truffle | Piedmont hazelnut

95 €

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

duck liver | Australian winter truffle | wild broccoli

145 €

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

cloudberries | Breton shortcrust pastry | poppy seed

75 €

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

Classics as a 6 course menu 525 €



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