

Lorenz Adlon

Esszimmer

Menu

Organic duck liver from Landes
sour cherry | beetroot | hibiscus

Müritz pikeperch
cauliflower | salty lemon | lettuce

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

with 5g of Kristall caviar additional cost 38 €

Breton turbot
kohlrabi | beef tongue | horseradish

Sweetbread of veal
chanterelles | pea | onion

or

Japanese Kagoshima Wagyu - Entrecôte A5+ -
chanterelles | pea | onion

additional price 75,00 €

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 €

Pâté en croûte

mustard | cucumber | apricot

75 €

Breton lobster

carrot | smoked almond | Kristall caviar

125 €

Quail - Jean Claude Miéral -

celery | Australian winter truffle | Piedmont hazelnut

95 €

Japanese Kagoshima Wagyu - Entrecôte A5+ -

duck liver | Australian winter truffle | wild broccoli

145 €

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