

# Lorenz Adlon

Esszimmer

## Menu

### Carabinero

Imperial Caviar | apple | almond

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### St. Pierre

Thai asparagus | shiso | elderflower

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### Black Cod

Bouillabaisse | Büsum cabs | agretti

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### Iberico rib piece -

savoy cabbage | Cider | cranberry

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Lamb loin - Polting estate -  
paprika | wood sorrel | salted lemon

*or*

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

*additional price 75 €*

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### Plum

German Baumkuchen | cinnamon | poppy seeds

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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## Esszimmer

### Signature dishes - à la carte -

#### Organic duck liver

Périgord truffle | hazelnut | banana

€ 70

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#### Hamachi

Imperial Caviar | green strawberry | dill

€ 80

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#### Sole - wild catch from Brittany -

Norway lobster | Imperial Caviar | crustacean bisque

€ 140

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#### Ravioli

Guinea fowl leg | Goose liver | Périgord truffle

€65

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#### Kagoshima Wagyu - Filet A5+ -

plum | Roscoff onion | miso

€ 175

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#### Ossetra caviar

Madagascar vanilla | Pear | Black sesame

€70

Signature dishes as a 6 course menu 525 €

**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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