

Lorenz Adlon

Esszimmer

Menu

Carabinero

Imperial Caviar | Apple | Almond

Bouchot mussels

Buttermilk | Lovage | Dashi

Black Cod

Bouillabaisse | Büsum crabs | Agretti

Saddle of venison - Polting estate -

Kale | Currant | Sauce Rouennaise

Wagyu cheek

Brussels sprouts | Quince | Smoked eel

or

Kagoshima Wagyu - Filet A5+ -

plum | Roscoff onion | miso

additional price 75 €

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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Signature dishes - à la carte -

Organic duck liver

Périgord truffle | hazelnut | banana

€ 70

Hamachi

Imperial Caviar | green strawberry | dill

€ 80

Sole - wild catch from Brittany -

Bouchot mussels | Imperial Caviar | Champagne

€ 140

Ravioli

Guinea fowl leg | Goose liver | Périgord truffle

€65

Kagoshima Wagyu - Filet A5+ -

plum | Roscoff onion | miso

€ 175

Ossetra caviar

Madagascar vanilla | Pear | Black sesame

€70

**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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