



## Menu

### Imperial Caviar

crab | smoked sturgeon | celery

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### Char - fish farm Birnbaum -

kohlrabi | coconut | verbena

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### Scallop - hand fished from Norway -

artichoke | salted lemon | Guanciale

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### Ravioli

goose liver | black truffle | spinach

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### Guinea Fowl - from d'Armoise -

ceps | pear | Albufera sauce

*or*

### Wagyu - Filet A5+ -

plum | Roscoff onion | miso

*additional price 75 €*

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### Cassis

green apple | pecan nut | Valrhona dulcety chocolate

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.*



## **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 -**

sea urchin | Imperial Caviar | Champagne

€ 140

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### **Kagoshima Wagyu - Filet A5+ - served in 2 courses**

Imperial Caviar | Jerusalem artichoke | spring leek

plum | Roscoff onion | miso

€ 175

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### **Miyazaki Mango - from Japan -**

coconut | shiso | mountain pepper

€ 65

Signature dishes as a 5 course menu 495 €
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**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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