

# Lorenz Adlon

Esszimmer

## Menu

### Carabinero

Imperial Caviar | apple | almond

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**Mackerel** – wild catch from Portugal –  
white asparagus | parsley | veal tongue

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### Black Cod

Bouillabaisse | Büsum crabs | agretti

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### Wagyu Short Rib

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

*Supplement of EUR 75*

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### Honey

Yoghurt | Kiwi | Valrhona Opalys

**Five-course menu: EUR 275**

Including wine pairing: EUR 430

**Six-course menu: EUR 295**

Including wine pairing: EUR 475

*All prices include VAT.*

*Subject to change without notice.*

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## Signature dishes – à la carte –

### Organic duck liver

Périgord truffle | hazelnut | banana

EUR 70

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### Hamachi

Imperial Caviar | green strawberry | dill

EUR 80

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### Sole – wild catch from Brittany –

Norway lobster | Imperial Caviar | crustacean bisque

EUR 140

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### Ravioli

Guinea fowl leg | Goose liver | Périgord truffle

EUR 65

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### Kagoshima Wagyu – Filet A5+ –

plum | Roscoff onion | miso

EUR 175

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### Ossetra caviar

Madagascar vanilla | Pear | Black sesame

EUR 70

**Signatures as a six-course-menu: EUR 525**

**Our à la carte dishes may be added to your menu  
or exchanged for the respective supplement.**

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## **Jonas Zörner's caviar selection**

price per can of 50g

### *Imperial Caviar Berlin*

Beluga  
EUR 495

Selection  
EUR 380

Ossetra  
EUR 345

### *Altonaer Kaviar Import Haus*

Pure Siberian  
EUR 290

*We gracefully serve our caviar with blinis, croustades,  
whipped crème fraîche, and miso-vanilla ice cream.*

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