

Lorenz Adlon

Esszimmer

Menu

Organic duck liver from Landes
sour cherry | beetroot | hibiscus

Norwegian scallop - hand dived -
black salsify | cep | brown butter

with 3g of white truffle from Alba 54 €

John Dory from the Atlantic
artichoke | chorizo | marinated tomato

Breton turbot
kohlrabi | beef tongue | horseradish

Duck - Polting farm -
pointed cabbage | onion | ginger

or

Japanese Kagoshima Wagyu - Entrecôte A5+ -
pointed cabbage | onion | ginger

additional price 75 €

Yellow plum from Wachau
semolina | sunflowerseeds | fennel pollen

5 course menu 275 €

6 course menu 295 €

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 Ossietra caviar

cloudberries | Breton shortcrust pastry | poppy seed
75 €

Classics as a 6 course menu 525 €

The white treasure from Piedmont

Taglierini

with 3g of white truffle from Alba
68 €

White truffle from Alba per gram
18 €

The „classics“ dishes can be added to the menu or exchanged for the additional mentioned price.



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