

Lorenz Adlon

Esszimmer

Menu

Tuna -*Balfegó otoro*-
oyster | ponzu | wasabi

Organic duck liver from Landes
beetroot | hibiscus | Szechuan pepper

South african spiny lobster
mango | kohlrabi | Tandoori

Codfish from the Faroe Islands
fennel | mussels | Kristall caviar

Quail -*Jean Claude Miéral*-
black salsify | mushrooms | Piedmont hazelnuts
with 3g of white truffle
additional cost 40,- €

Bavarian saddle of deer
chervil root | pear | rose hip

or

Japanese Kagoshima Wagyu - *Entrecôte A5+* -
additional cost 55,- €

Organic milk from Brandenburg
ginger | pineapple | honey

Felchlin Java chocolate
buchwheat | pear | sorrel

6 course menu 230,-
7 course menu 250,-
8 course menu 270,-

All prices are including VAT.
Subject to change without notice.



Caviar selection by Reto Brändli
each 50g

Transmontanus caviar
EUR 240,00

Baeri caviar
EUR 270,00

Kristall caviar
EUR 300,00

Golden Ossietra caviar
EUR 390,00

Beluga caviar
EUR 600,00

Caviar is served with Blinis, egg and sour cream