

Lorenz Adlon

Esszimmer

Menu

Arctic char

mango | onion | coriander

Organic duck liver from Landes

beetroot | hibiscus | Szechuan pepper

Wild sole from Guilvinec

artichoke | razor clam | parsley

with 5g of Kristall caviar

additional cost 35,00 €

Breton lobster

pork belly | asparagus | morels

Quail - Jean Claude Miéral -

carrot | tarragon | Piedmont hazelnuts

Pyrenees lamb

broccoli | salty lemon | smoked almonds

or

Japanese Kagoshima Wagyu - Entrecôte A5+ -

green asparagus | wasabi | ponzu | caviar

additional price 65,00 €

Cherry blossom from Japan

macadamia | miso | sour cream

Roasted banana

grapefruit | cocoa bean | malt

6 course menu 230,00 €

7 course menu 250,00 €

8 course menu 270,00 €

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



Caviar selection by Reto Brändli

each 50g

Transmontanus caviar

240,00 €

Baeri caviar

270,00 €

Kristall caviar

300,00 €

Golden Ossietra caviar

390,00 €

Beluga caviar

600,00 €

Caviar is served with Blinis, egg and sour cream