

# Lorenz Adlon

## Esszimmer

### Menu

#### Salmon

cucumber / radish / tonic

#### Duck liver

Granny Smith / tarragon / sour cream

#### Carabinero Rosso

carrot / coriander / razor clam

#### Sea bass

chicory / kohlrabi / orange

#### Guinea fowl

mushrooms / cauliflower / Dim Sum

#### Venison

sea buckthorn / eggplant / watercress

#### Yoghurt of goat's milk

rose / cereals / raspberry

#### Apricot

Shiso / juice of cocoa / white chocolate

6 course menu 210,-

7 course menu 230,-

8 course menu 250,-

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 Ossieta caviar**  
EUR 390,00

**Beluga caviar**  
EUR 600,00

Caviar is served with Blinis, egg and sour cream