



## M7

GUMMY BEAR •

CHURRO •

LETTUCE •

BEEFCAKE •

### GRAPEFRUIT

Mascarpone Savoy Cabbage Thyme

①

Bitter Orange Eau De Vie • Zott Destillerie  
Lavender Eau De Vie „Hidcote Blue“ • Stählemühle  
Muscat Verjus

### BUTTERCREME

Plum Walnut Dulce Seaweed

②

Madeira Verdelho 10 Y. • Barbeito Portugal  
Black Tea „Mei Shan Hong Cha“ • Nannuoshan

### RACLETTE WAFFLE

Kimchi Yoghurt

③

Berliner Weisse „Kennedy“ • Schneeeule  
Aquavit „Dill Anis“ • Copenhagen Distillery  
Dill Eau De Vie • Brennerei Liebl / Fmk  
Pear

### FROZEN BEETROOT

Cranberry Tofu

④

Wild Cherry Eau de Vie • Lorenz Humbel / FMK  
Wild Raspberry Brandy • Fridolin Baumgartner  
Vermouth • Brennerei Schwarzer

### CIRONÉ CHEESECAKE

Coffee Celery

⑤

Sherry Amontillado • Bodegas Gutiérrez Colosia  
Kuro Mirin 20 J. • Kankyo Shuzo  
Yamanoka Shiso Shochu • Hananotsuyu Distillery

### CAVIAR POPSCICLE

12gr. Oscietra Caviar „Jasmin“ Sturia • France

•

### SWEETPOTATO

Sour Cream Apple Shiitake

⑥

Sea Buckthorn  
Tsuruume Ume • Heiwa Shuzo  
“Pasilla mixe“ Chili Destillat Ayuuk • Empirical Spirit

### CACAO & CRISPY

Cherry Soy Milk

⑦

Tawny Port 10 Y. • Quinta do Infantado  
Sherry Pedro Ximenez • El Candado  
Santa Clara Kaffee • Bonanza

CHOCOLATE •

## 7 Courses

## 7 Pairing Drinks

### Snacks\*

Wed. & Thu. 238€  
before & on holidays, Fri. & Sat. 264€

\*excl. Caviar Popsicle

Wed. & Thu. 198€  
before & on holidays, Fri. & Sat. 224€