

SIGNATURE MENU

by Kadir Ünal

In Dry Aged Gin gebeizte Dorade | Guava Chutney |
Fermentiertes Kumquat Öl | Cardamon Aromen

In dry aged gin stained sea bream | Guava chutney |
Fermented kumquat oil | Cardamom flavors

Steinpilzessenz | Enten Gyoza | Kerbelöl

Porcini mushroom essence | Ducks gyoza | Chervil oil

Granatapfel Granita | Mandarinen-Basilikum-Shot

Pomegranate granita | Mandarin basil shot

Sous-Vide gegartes Ochsenbäckchen | Aromatisierte Karotten |
Kartoffelmousseline | Rotwein Jus

Sous-vide cooked ox cheeks | Flavored carrots |
Potato mousseline | Red wine jus

Gestockte Tahiti Vanillecreme |
Flüssiger Himbeer kern | Butterfly Spähren

Tahitian vanilla cream |
Liquid raspberry seed | Butterfly spheres

3 Gang 54.00 € pro Person

5 Gang 74.00 € pro Person

THE V I E W
S K Y L O U N G E & B A R