

KITCHEN

BY
KÄPPELER

STARTER

LANGOSTINO / KOMBUCHA / EGGPLANT / GREEN TOMATOES / RADISH / CORN
INSERTED, SMOKED, GEL, ROASTED, MARINATED
20

SOUP

HAZELNUT / SMOKED FISH / KALE / YOGHURT
ESSENCE, FISH FLAKES, CREAM, MARINATED, PUREE, MERINGUE
14

MAIN COURSE

CHAR / PUMPKIN / PAPRIKA / COTTAGE CHEESE / COFFEE
ROASTED, CREAM, CHIPS, RAGOUT, STEWED, CAVIAR, SAUCE
24

SMOKED TURBOT / VERBENA / LEMON / BEETROOT
SMOKED, FRIED, PUREE, GEL, PEARLS, POWDER, DRIED
29

DRY AGED ROAST BEEF / JERUSALEM ARTICHOKE / CURRANT / PEAS / CASSIS / AZTEC CUCUMBER / MUSTARD
SOUS VIDE, PUREE, CUBES, PERCHED, BERRIES, STEWED, SMOKED
34

CHEESE

NUTMEG / CHEDDAR / COCONUT / SAFFRON
ICE CREAM, OLD CHEDDAR, CHIPS, PEEK, REDUCTION
16

DESSERT

CORN / APRICOT / GINGER
PICKLED, FLAMED, ICE CREAM, MARINATED, CAKE
14

FENNEL / RASPBERRY / BLACK SESAME
BRAISED, MARINATED, RAW, MERINGUE, ROASTED
13

MENU RECOMENDATION BY KÄPPELER

SIX COURSE

LANGOSTINO / KOMBUCHA / EGGPLANT / GREEN TOMATOES / RADISH / CORN
HAZELNUT / SMOKED FISH / KALE / YOGHURT
CHAR / PUMPKIN / PAPRIKA / COTTAGE CHEESE / COFFEE
DRY AGE ROAST BEEF / JERUSALEM ARTICHOKE / CURRANT / PEAS / CASSIS
AZTEC CUCUMBER / MUSTARD
NUTMEG / CHEDDAR / COCONUT / SAFFRON
FENNEL / RASPBERRY / BLACK SESAME
79

