

iuma

by Dyllong & De Luca

APERÓ

- TROUT „IKE JIME“

carrot, sesame, goat cheese

- „CHALLANS“ DUCK

satsuma, beetroot „dry aged“, tarragon

- TUNA FROM BALFEGO

ponzu truffle, aubergine, hajikami

- DENGHU DOFU

miso, cucumber, sesame, black rice vinegar

- COMTÉ

hemp, verjus, radicchio

- LANGOSTINO

maitake, parsley, daikon

CHAWANMUSHI

10 g Kaviar

„Caspian Gold Premium Selection“, Liebstöckel
plus 28€ p.P.

- MAIZE

egg yolk, furikake, leek

- LOCAL CATTLE

soba, cauliflower, umeboshi

- SWEET POTATO

itakuja, yuzu, coriander

TAIYAKI

menu

9 course	105
7 course	87
5 course	74

drink accompaniment

9 course	69
7 course	52
5 course	42

prices in € incl. tax