

iuma

by Dyllong & De Luca

APERÓ

OYSTER, LARDO, CUCUMBER, APPLE
GOAT CHEESE, MATCHA, TOMATO, VERBENA
TAKOYAKI, BELPER TUBER, RADISH
CHICKEN LIVER, CORN, LIME

HEAD LETTUCE, SMOKED SALMON, TOGARASHI

BALFEGÓ TUNA

watermelon, tomato dashi, fennel

NASU DENGAKU

plum, dukkah, shiso

SCALLOP

cauliflower, yuzu, egg yolk
with 10g caviar „Caspian Gold Premium Selection“
plus 28 €

GRAZING BEEF AND THE HERBS IT EATS

asaduke cucumber, shiro kombu

BRETON LOBSTER

carrot, curry, sea buckthorn kosho

OKONOMIYAKI

summer vegetables, sake beurre blanc, gomashio

TONKATSU OF MANGALITSA PIG

paprika, koshihikari, japanese mustard

HITS FROM THE BONG „SUMMER EDITION“

cherry, dulcey blond, hemp, yogurt

TAIYAKI

Menu

8 course	125 €
6 course (without nasu dengaku and lobster)	99 €
4 course (without nasu dengaku, pasture beef, lobster and okonomiyaki)	75 €

Beverage Accompaniment

8 course	79 €
6 course	62 €
4 course	52 €

Price in € incl. tax