

Menu Sonnora „Degustation“

only by table

Overture⁵

Marinated Bluefin Tuna „Akami“

with Foie Gras, nori, pine nuts, and Japanese ume vinegar vinaigrette with walnut oil and charred leek (€115)

or

for an additional charge € 58,-

Beef-Tatar with N25 Caviar

„Selection Sonnora“ (15 g)

served on „Potato-Rösti“

(20g/€135)

Breton Lobster Roasted in the Shell

with celery, green Apple, ginger, lemongrass, gratinéed lime, cane Sugar, and roasted Shellfish Oil (€145)

Langoustines “Royale” – Binchotan

with garden herbs, Umbrian olive oil and black truffle sabayon (€168)

Vendée Turbot “2021 Edition”

with watermelon, vine-ripened tomato fumet, black pepper, and basil (€138)

Eifel venison saddle with wild thyme

roasted, small chanterelles, game sauce flavored with Madagascar vanilla, green peppercorns, aged balsamic vinegar, and foie gras (€115)

or

for an additional charge of € 85

(served tableside)

Wagyu „Kagoshima A5“ and

N25 Caviar „Selection Sonnora“

with Oxtail and Rice Wine

Vinaigrette, Veal Marrow, Stone

Mushrooms, Chives, Roasted Beech

Nut Oil, and Piment d’Espelette

(€189)

Gariguettes strawberries from Normandy

with iced spring herbs and vinaigrette of ice wine and Amalfi lemon (€28)

Pineapple tart from Martinique

grilled over charcoal

with a broth of Indian spices, mango, Tahitian vanilla ice cream and aged rum (€48)

Complete Sonnora Menu € 360 per person

Menu with Tuna & Tartar: (8 Course Menu) Supplement € 85 per person

Wine Pairing 7 Course Menu € 195 pro Person

(Wine Pairing with Tuna & Tartar, (8 Course) €215 per person)

Sonnora Specials & Classics

Gillardeau No. 2 oysters sliced and N25 caviar

flavored with cucumber and Chardonnay vinegar (€24/Stück)

Small Saint Malo lobster stew

with beans, endive, braised chicory,
pickled pear, and leek oil (€145)

Crispy Veal Sweetbreads, Australian black winter truffle

and Eifel Country ham with parsley jus, romaine lettuce,
and a mild nage of aged parmesan and black pepper
(€168)

Cadenhead's 20 y Rhum Baba

with grilled and marinated pineapple from
Martinique and Tahitian vanilla ice cream (€48)

Quark Soufflé "Stracciatella Style"

with Sicilian oranges, quark ice cream and cold-pressed pistachio oil
(Preparation time approx. 30 min) (€55)

Caramelized brioche flavored over charcoal

with Périgord truffle, Guanaja chocolate cream ice cream,
crunchy walnut and Madeira "XO" (€48)

Fine raw milk cheese selection from the cart

„Maître Affineur Waltmann“ and
„Ziegenkäserei Vulkanhof“
(€45; as an additional course in the menu supplement €28)