

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)

Norway lobster ‘raviolo’ and

melted veal tongue with grilled Tropea onions, Vin Jaune and a marinade of porcini mushrooms and black truffle (€158)

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)

Frozen Williams pear

with Piedmont hazelnuts and green yuzu from Murcia (€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, studded with black Périgord truffle

and Eifel country ham, served with romaine lettuce and
a mild dressing of mature Parmesan and black pepper (€158)

Cadenhead's 20 y Rhum Baba

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

'Fromage Blanc' soufflé

on a delicately set citrus compote with lemon sorbet
(Preparation time approx. 30 min) (€55)

Caramelized brioche flavored over charcoal

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