Menu Sonnora „Degustation“

only by table

***Overture*[5]**

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 braised 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)*

Crispy pastilla with Bari figs,
fig-leaf ice cream and sabayon flavoured with honey and pepper *(€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)