# *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”***
served on „Potato-Rösti“ *(€135)*

***Scallops and Belgian crayfish***
grilled over binchotan charcoal, with seaweed-mandarin fumet, roasted crayfish oil, and shiso hollandaise *(€145)*

***Norway lobster and braised veal tongue ‘raviolo’*** with grilled Tropea onion, Vin Jaune, a marinade of beurre noisette and black truffle *(€158)*

***Turbot “Winzerin Art” with white Alba truffle,***
*chestnut beurre blanc and Beerenauslese, pickled Sauvignon Blanc grapes, and marinated pointed cabbage (€210)*

***Gérard Burgaud’s Challans duck ‘aged 14 days’,*** *flavoured with Indian pepper, served with a sauce made from braised duck necks, grilled Am Choi and a raspberry & beetroot extract (€120)*

*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 € 370 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)*

***Vanilla crème ice cream, warm salted caramel and white Alba truffle***
with braised apple, crispy puff pastry and aged Calvados *(€89)*

***Fine raw milk cheese selection from the cart***
„Maître Affineur Waltmann" and
„Ziegenkäserei Vulkanhof"
*(€45; as an additional course in the menu supplement €28)*