

BRICOLE

— RESTAURANT —

Tomato / Basil seeds

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Snowcrab / Chives

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Cauliflower / Chervil

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Bread & butter

I.

Beetroot

Apple, Romesco & dill yoghurt

II.

Hamachi

Tomato, turnip & imperial caviar

Wagyu A5

Ponzu & leek

IV.

Halibut „Königsberger“

Cabbage, anchovy & veal

Extra: 10gr Imperial Caviar ‚Selection‘ +29,-

V.

Nebraska beef

Pear, morrel & goose liver

VI.

Tea time

Assam, yuzu & bitte orange

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Petits Fours

Incl. Mineral water sparkling / still

149,-

Wine pairing / Non - alcoholic

86,-

72,-

Raw milk cheese

Hard- / soft- / blue cheese

+19,-