

DEGUSTATION

QUEEN BAY SCALLOP

salted Plums - black raddish - anchovi

|

MANGALICIAN PORK

beetroot - cider - jus

|

SWEETBREAD

Quail egg yolk - peanut - marple - carrot

|

BRETAGNE TURBOT

Matsutake butter - walnut - calamansi - truffle

|

VENISON FROM UPPER AUSTRIA

Parsley - browned butter - popcorn - mushroom - gooseberries

|

SELECTED RAW MILK CHEESE

chutneys - nuts - grapes

|

CHOCOLATE SHORTBREAD

Ganache - salted caramell - cerialsmilk

3 - COURSES - MENU 55

Winepairing +35

4 - COURSES - MENU 70

Winepairing +45

5 - COURSES - MENU 85

Winepairing +55

7 - COURSES - MENU 115

Winepairing +75

RESTAURANT SPARKLING BISTRO

Our menu may vary occasionally depending on seasonal market and inspiration of the chef.

We do love to surprise you.

What we adore to prepare are:
seasonal and regional products and sometimes treasures from far away.
The ingredients are handcrafted by our favourite producers.
So that you can always rely on the highest quality.

No need to say that everything is homemade.
Please find below the examples of the current menu.

LUNCH

THU - FRI
12:00am - 2:30pm

2 - COURSES - MENU 25

3 - COURSES - MENU 30