Luce' d'Oro

Culinary delights
„Japanese Jausenbrettel“

Green Asparagus ◻ Sudashi
Char ◻ Wasabi ◻ Tobbiko
Sushi Rice ◻ Crab ◻ Rice Vinegar
Beef tatare ◻ Aka

Amuse Bouche

Lochduarte Salmon
Ponzu stock ◻ Ginger Beer ◻ Spring Vegetables - pickled

SMALL MENU

ICELANDIC LANGOUSTINE – Roasted
Mumbai Curry ◻ Macadamia nut ◻ White Asparagus – Veloute / Glazed

***

WAGYU BEEF– served in two courses
Gyoza ◻ Rice Cream ◻ Kombue Vinegar Stock

Saddle – char-grilled ◻ Topside – Braised
Sancho Berries Sauce ◻ Morrel Cream ◻ Kohlrabi – Leave / root

***

RAW MILK CHEESE BY MÂITRE ANTHONY – matured
Selection of International Cheeses

***

PRE DESSERT
Rhubarb ◻ Sake - Curd

***

ORIGINAL BEANS CHOCOLATE – Virunga 70% warm / Cold
Sesame - Namelaka ◻ Passionfruit crème ◻ Mango Meringue - iced

Sweet Finish

Pink Pitahaya ◻ Thai Basil ◻ Coffee
Pandan Iced-Lolly

3 courses menu 100 €

4 courses Menu 110 €

„Lieber Gast! Informationen über Zutaten in unseren Speisen, die Allergien oder Unverträglichkeiten auslösen können,
erhalten Sie auf Nachfrage bei unseren Servicemitarbeiterinnen.“
“Dear guests! Information about the condiments of our dishes which may cause allergy or intolerances can be checked with our service staff.”

Luce d'Oro

Culinary delights
„Japanese Jausenbrettel“

Green Asparagus ◻ Sudashi
Char ◻ Wasabi ◻ Tobbiko
Sushi Rice ◻ Crab ◻ Rice Vinegar
Beef tatare ◻ Aka

Amuse Bouche

Lochduarte Salmon
Ponzu stock ◻ Ginger Beer ◻ Spring Vegetables - pickled

LARGE MENU

ORGANIC FOIE GRAS – Marbre
Piel de Sapo Melon ◻ Lemon Verbena ◻ Vanilla Brioche

***

BALFEGO TUNA – Raw Pickled
Bonito Vinaigrette ◻ Avodaco & Bean Curd ◻ Lotus Root

***

SCOTTISH SCALLOP – Roasted / Marinated
Water Cress Bouillon ◻ Prunier Kaviar “St. James” ◻ Daikon - green

***

BRETON SEA BASS – sous vide with alga butter
Thickened Dashi ◻ Edamame ◻ Pear ◻ Carpier eel - grilled/ Lacquered

***

IMPERIAL PIGEON – Roasted Whole
Soy lime Sauce ◻ Miso - Aubergine ◻ Black Onion Pearl

***

PRE DESSERT
Rhubarb ◻ Sake - Curd

***

GARIGUETTE STRAWBERRY – Different Kinds
Cremeux ◻ Timut Pepper ◻ Woodruff - Drop / Crumble

Sweet Finish

Pink Pitahaya ◻ Thai Basil ◻ Coffee
Pandan Iced-Lolly

3 courses	100 €
4 courses	120 €
5 courses	140 €
6 courses	160 €

„Lieber Gast! Informationen über Zutaten in unseren Speisen, die Allergien oder Unverträglichkeiten auslösen können,
erhalten Sie auf Nachfrage bei unseren Servicemitarbeiterinnen.“
“Dear guests! Information about the condiments of our dishes which may cause allergy or intolerances can be checked with our service staff.”