



35 Years Anniversary Menu

Confit Ikarimi salmon and tartar, caviar,
winter salad with cucumber, curry cream and ginger-lime gel
contains fish, lactose, celery and sulfites

Foamed crustacean soup with ravioli of noble fish,
fennel, peppers, celery and tarragon foam
contains fish, gluten, lactose, crustacean, celery and sulfites

Roasted fillet of beef and braised bitok with thyme jus,
seasonal vegetables and carrot cream
contains lactose, mushrooms, celery and sulfites

Opera slice with white chocolate Chantilly,
pickled sour cherries and tonka bean ice cream
contains egg, lactose, gluten and sulfites

Dinner & Show Packages

1st show (except December, holidays and New Year's Eve)
Thu, Sun: 179,00 € per person
Fri, Sat: 185,00 € per person

2nd show (except December, holidays and New Year's Eve)
Thu - Sun: 179,00 € per person

All shows in December (except holidays and New Year's Eve)
185,00 € per person