

BRICOLE

— R E S T A U R A N T —

I.

Salt braised beetroot
Currant, dilldust and beet broth

II.

Sturgeon from „25 Teichen“
Spreeforest tomato with dashigel, favabeans and imperial caviar

III.

Kagoshima Wagyu A5
Pommes Allumette, ponzu and kimchi

IV.

Confited cod
Cabbage & lobster

V.

Onglet from Black Angus beef
Parsnip & Cassis

VI.

Javanais
Pistachio ice, Yuzu and yoghurt

Incl. Mineralwater Sparkling / Still

112,-

Wineparing

64,-

Rawmilkcheese

Comté, Maroilles fermier, aged Langres and
Fourme d'Ambert with Rosehip - lemon chutney

+16,-