BRICOLE

RESTAURANT

Tomato / Basil seeds
•
Snowcrab / Chives
•
Cauliflower / Chervil
•
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.
Guinea Fowl
Corn royal, chicken oyster & plum

VI.
Tea time
Assam, yuzu & bitte orange
•
Petits Fours

Incl. Mineral water sparkling / still
149,-

Wine pairing / Non - alcoholic
86,- **72,-**

Raw milk cheese
Hard- / soft- / blue cheese

+19,-