



FALCO

Gourmet-Restaurant & Bar

Menu Spezial

dancing E E L

marinated eel & pork belly grilled over Binchotan

aloe vera : cucumber

white almond fluid : crispy sourdough

Caviar Royal Premium 15g + 33 €

full version 30g Caviar + 61 €

FOIE AGRUME

frozen duck liver

red Gamberoni : fennelbuds : black garlic : citrus fruits

LANGOUSTINE grilled

from the area of the lighthouse of Jument

chicken tea spicy : chicken skin crispy

green cardamom : limequat : apple

HALIBUT

brown butter with star anis : Sake coriander turnips

BRIES & HOMARD BLEU

cinnamon : artichoke

spicy tomato

SHORTRIB

Dan Morgan Ranch Nebraska

hot cream of sweet chestnut

Cabbage 333 min. gently cooked

tongue salad ispirazione Amazonico

with calamansi : sesame leaf red : Périgord truffle

4 CHOCOHOLICS

dark dark Truffle Fudge

blood orange : banana

7 courses 273€



peter_maria_schnurr