



MICHELIN STAR

Anton Gschwendtner

May 25 - 26

Amuse Bouche ^{1,2,4,5,7,13,14}

Mackerel Tartare



Marinated Scottish Salmon ^{1,2,5,7,13,14}

Green Asparagus, Burrata, Miso & Sumach



Flamed Black Cod ^{1,2,5,7,12,13}

Kohlrabi, Shiso Vinaigrette, Chive, Dashi Beurre Blanc



Glazed Quail Supreme ^{1,2,13,14}

Swabian Lentils, Button Mushrooms, Celeriac & Sherry



US Beef ^{1,2,7,13,14}

Wild Broccoli, pickled French Onions, smoked Soy Sauce



Blue Mountain Coffee ^{2,7,10,11}

Mango, Tahitian Vanilla & Crue de Cacao



CAP ST GEORGES



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ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide