PAGEOU

Appetizer

Meze
Crispy Pastry Horn, Wagyu Tartare, Fried Onions I Mama's Köfte, Spiced Tomato Sauce I
Mint Ayran, Pepperoncini I Hummus, Tahini, Simit I Butternut Squash, Feta, Vadouvan I
Poğaça, Sesame, Coriander I İçli Köfte, Baba Ghanoush, Cacık I
Chicory, Orange, Dill I Charcoal-Grilled Octopus, Muhammara Espuma, Fennel
35 € per person, at least 2 persons

Shakshuka
Quail Egg I Bulgur I Smoked Almond
29 €

Chickpea Curry Soup
Falafel I Ginger I Coriander
24 €

Yellowfin Tuna Tatar
Miso Humus I Viola Eggplant I Jalapeno Cucumber
32 €

Main

Agnolotti
Goat Cheese I Chestnut I Piedmont Hazelnut
36 €

Pikeperch
Potato I Taggiasca Olives I Saffron Foam
45 €

Filled Mini Pumpkin
Risoni Risotto I Feta I Pine Nuts
36 €

Braised Bavarian Wagyu
Kale Roll I Hokkaido Pumpkin I Jus
45 €

Crispy Pageou Duck
Dumplings I Apple and red cabbage I Orange jus
Serves 2 – **Preparation time 70 minutes**
pro Person 69 €

Dessert

Honey Mille - feuille
Lime I Mascarpone I Mandarins Sorbet
18 €

Samosa
Quince I Pistachio I Pineapple-Coconut Sorbet
18 €

White Chocolate Mousse
Cashew I Cranberry I Pear Sorbet
18 €

Cheese Selection Tölzer Kas'Laden with Chutney
25 €

Each additional bread basket will be charged at € 4.50
Chef **Christian Wurmsam** – Sous Chef **Hannes Stempfle**