

“Supervised drinking”

We are happy to accompany your selection with the right wines
for 10,- per glass 0.1l

or

also available non-alcoholic at 7,- per glass

“Free menu choice”

We serve all menus in advance:

“FLOWERS4U”

“THE GREETING”

“THE BREAD”

And after the menu:

“THE SWEET”

Menu from 3 courses 99,-
each additional course + 20,-

cannot be chosen as a main course | ** can only be chosen as a main course

We reserve the right to make daily changes.

Fancy a cigar after dinner?

We offer a small but fine selection of cigars.

Rillos and cigars service included

"THE VEGAN WINTER MENU"

BRUSSELS SPROUTS | BANANA | LIME | PEANUT*

Stuffed Brussels sprouts with crispy vegan bacon | Lemongrass
Chilli & Peanuts

Wheat - 6 - Peanut

"BLACK ROOT | WASABI | RICE*

Tempura baked black root | Wasabi Mayo | Kohishikari &
Puffed green rice | coriander

Wheat - 6 - 9

„RAMEN“*

Kombu-Dashi | Leek-Mosaic | Noodles | Softtofu | Miso | Shiitake
Weizen - 6

“TACO FROM CHESTNUT & TRUFFLE”*

Chestnut cream | fermented walnut & matured celery
winter truffle & medlar

Wheat - Oats - 9 - 12

„RISOTTO | PINE NUTS | MUSHROOM“ *

Matured Acquerello Rice | Chickpea Cheese | Morel & Autumn Trumpets
Roasted Pine Nuts

9 - 12 - 13

„BORSCHTSCH differently“**

Beetroot | Slice of vegan steak | cabbage | Onion | Mustard seeds | Herbs
Oats - 5 - 6 - 7 - soy lecithin - 13

PASSION FRUIT | COCONUT | CHOCOLATE

Chocolate, coconut & passion fruit tartlets | Chocolate-Sorbet

Wheat - Oats - 6 - Almond

MENU IN 6 COURSES WITH RED CABBAGE OR BORSCHTSCH TO CHOOSE
145,-

COMPLETE IN 7 COURSES
155,-

"ATELIER TIAN MENU"

"TARTAR OF DRY AGED BEEF FILLET & OSIETRA CAVIARE"*

Crème fraîche | pickled egg yolk | pickled pearl onions | brioche
Wheat - 3 - 4 - 7

"LOBSTER | WASABI | KOSHIHIKARI"*

Lobster tail baked in tempura | Wasabi mayo | Daikon radish
Wheat - 3 - 4 - 7
Surcharge for 3 & 4 courses + 20,-

"RAMEN | POULTRY & DELICIOUS"*

Kombu-Dashi | Poultry | Quail egg | Noodles | Shiitake
3 - 7 - 9 - 12

"TACO ROSSINI"*

Soft Taco | Pastrami from local beef | Duck liver mousse & winter truffle
Fermented walnut | medlar
Wheat - 6 - 9 - 12

"SCALLOP & SAFFRON"**

Grilled scallop | guanciale | green beans | saffron risotto
3 - 4 - 7 - 9 - 12

"VEAL | MORELS | BROCCOLI"**

Braised veal shoulder | morel cream sauce | wild broccoli | potato
Wheat - 3 - 7 - 9 - 11 - 12

„BRING BACK THE SUMMER“

Cheesecake with Manchego | All kinds of earth & raspberry
Wheat & Buckwheat | 3 - 7 - Almond

MENU IN 6 COURSES WITH SCALLOP OR VEAL TO CHOOSE FROM
165,-

MENU COMPLETE
175,-

I reserve the right to make daily changes!

“ATELIER TIAN”

“THE GREETING”

“THE BREAD”

“TATAR”*

Classic beef fillet tartare | capers | anchovies | red onion | gherkins | caviar

SCALLOP CARPACCIO | TIGER MILK*

Wild asparagus & fennel | Amaranth

“QUAIL | CHANTERELLES & MORELS | RISOTTO”*

Quail leg stuffed with béchamel | Mushroom risotto | Chives | Parmesan

“TURBUT | WILD BROCCOLI | ALMOND”

Slice of turbot pan-fried in nut butter | sautéed wild broccoli, roasted
Marcona-almonds | Beurre blanc

“DRY AGED ROAST BEEF FROM THE GRILL”**

Green asparagus | Arare | Béarnaise sauce

„Lemon Tarte“

Lemon Myrtle Ice Cream | Lemon Gel | Hippe

“THE FINAL SNACK”

6 COURSE MENU

159,-