

THE JAPANESE

by The Twins

SAKIZUKE

Dashi | Enoki | Sancho
Gillardeau Oyster Nr.2 | Ponzu | Green Apple
Balfego Tuna | N25 Caviar | Konbu Shiroita
Brüggli Char | Daikon | Yuzu-Dashi

OMAKASE MENU

Saba Mackerel Kombujime
Myoga | Wasabi | Aji Amarillo

N25 Kaluga Caviar „Twins Selection“
Carabiniero | Parmesan Chawanmushi | Unagi

Kinmedai
White Asparagus | Grilled Peas | Dashi-Vin Jaune

Veal Sweetbread
Poverade | Morels | Yuzu-Kosho

Vaud Lamb
Green Asparagus | King Oyster Mushroom | Kujo Negi

Rhubarb
Silken Tofu | Sorrel | Yuzu

5 Courses without Sweetbread	280
6 Courses	310
The Japanese full experience	420

SIGNATURE

Norway Lobster
Miso | Zucchini | Citrus
Add-on into Menu 65.-
Change into Menu 35.-

Ozaki Wagyu A5
Shimeji | Bimi | Kujo Negi Vinaigrette
Add-on into Menu 80.-
Change into Menu 50.-

Changes within the Menu are charged 30 CHF.
All prices are in Swiss Francs including VAT.