

# CHEF'S TABLE

BY CHEF STEPHAN

## TO START

ROGGENBROT | BROWN BUTTER | SMOKED CRÈME FRAICHE \$9

## APPETIZERS

CRAB TOAST | KOHLRABI | PARSLEY \$22

BURRATA | PIQUILLO PEPPERS | BROCCOLI \$20

"EVERYTHING BAGEL" | SALMON | PUFF PASTRY \$18

ASPARAGUS | POTATOES | HOLLANDAISE | SPECK \$20

HAMACHI TARTARE | GINGER SOY | RHUBARB \$18

## MAINS

SEASONAL FISH | SAFFRON CORN RISOTTO | BISQUE \$32

MAPLE LEAF DUCK | GEM LETTUCE | YUZU KOSHO \$38  
(ADD PAN SEARED FOIE GRAS \$18)

WAGYU FLANK | RAMPS | KAMPOT PEPPER \$38

FREGOLA SARDA | BROCCOLINI | RAMPS \$28

HERITAGE "AUSTRIA"- VIENNESE ESCALOPE  
"WIENER SCHNITZEL" \$45

## SWEET TREATS

KOMUNTU DARK CHOCOLATE | BASIL \$20

DRAGON FRUIT | LYCHEE \$18

PINEAPPLE | COCONUT \$18

CHEESE PLATTER FOR 2 \$38  
CAMEMBERT, COMTE, ROQUEFORT, MANCHEGO, CRACKERS