

# ZIMMERL

CHEF'S ROOM  
DINING

HAMACHI & EINKORN

ALPINE SHRIMP & TOGARASHI

KING CRAB & SANBAIZU

CARP MILK & OYSTER

FOIE GRAS & KAISERSCHMARREN

TRISTAN CRAYFISH & YUZU

PORK & CARP

BREAD & BUTTER

TURBOT & XO SAUCE

SCALLOP & FINGER LIME

WAGYU & PIGEON SKIN

PIGEON & ASIN TIBUOK

THE LINE

ÉPOISSES & PEAR

TARTE TATIN & BLACK APPLE

VANILLA & SOIL

RADISH

POPPY SEED MADELEINE  
CANELÉS DE BORDEAUX  
WHITE CHOCOLATE & SPRUCE  
GREENGAGE  
NUT & COCOA

DURATION approximately 4.5 hours

MENU EUR 265 per person

WINE PAIRING EUR 110 per person

NON-ALCOHOLIC DRINK PAIRING EUR 75 per person

