



FALCO

Gourmet-Restaurant & Bar

Special Menu

OFF – WHITE cool guy skater edition
crispy courgette blossoms : courgette tatar
hot blackberry vinaigrette
Belly of pork double coated
Caviar Royal Premium
or

FOIE NIPPON
frozen duck liver
tangerine : yuzu honey vinegar : nori leaf
green tea spinach : pickled daikon : hamachi belly

KNUCKLE OF VEAL grilled over charcoal
king crab : aloe vera : blood orange mayo

FAROE SALMON
cauliflower nut butter mousseline
buttermilk vinaigrette : scallops RAW

BAR DE LIGNE SAUVAGE
juniper : cinnamon : mint : lovage
cellariac seasoned with vanilla
chicorée à la citronnelle

BISON SHABU SHABU
razor clams : pak choi : enoki mushroom
served with liquid of happiness


BLOOD PIGEON
quince : pickled beans
offal nougat : périgord truffle
or

Attention bloody ! 2018

OZAKI WAGYU STRIP LOIN
Tajimi Beef from Muneharu Ozaki
tatar of shiitake mushrooms & shallots
hokkaido japonais : snow of bone marrow dumplings
hot tea of shin slice

OAT COUTURE
hummus of lentils : coconut blossom sugar
lychee : cucumber : oat milk ice cream

7 courses with „FOIE NIPPON“ 229€
7 courses with „OFF – WHITE cool guy skater edition“ 262€
main course “WAGYU STRIP LOIN” for an additional 44€

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Instagram