

SNAX

Edamame / Edamame **4,50**

Süßkartoffel-Pommes mit Trüffel- & Rauchpimentdip **6,00**
Sweet potato fries with truffle & smoked allspice dip

THE PROLOG

Parker's Bouillabaisse

Fischsuppe mit Pulpo, Garnele, Gruyère & Rouille **13,00**
Fish soup with squid, prawn, gruyère cheese & rouille

Panzanella

Creemiger Burrata mit Inka-Tomate, Taggiasca Oliven & Brotsalat **14,00**
Creamy burrata with Inka tomato, Taggiasca olives & bread salad

New Style Ceviche

Marinierte Dorade mit Avocado, Chili & Koriander-Sorbet **14,50**
Marinated seabream with avocado, chili & coriander sorbet

Passion Pulpo

Gebratener Pulpo mit Chorizo, gegrilltem Römersalat, Passionsfrucht & Wassermelone **15,00**
Fried squid with chorizo, grilled romaine lettuce, passion fruit & watermelon

Modern Beef Tatar

Rindertatar, klassisch mit 62/60 Ei, Senfeis & Wildkräutersalat **15,00**
Classic marinated steak tartare with an 62/60 egg, mustard ice cream & wild herbs salad

THE CLIMAX

Parker's Pork'n'Prawn

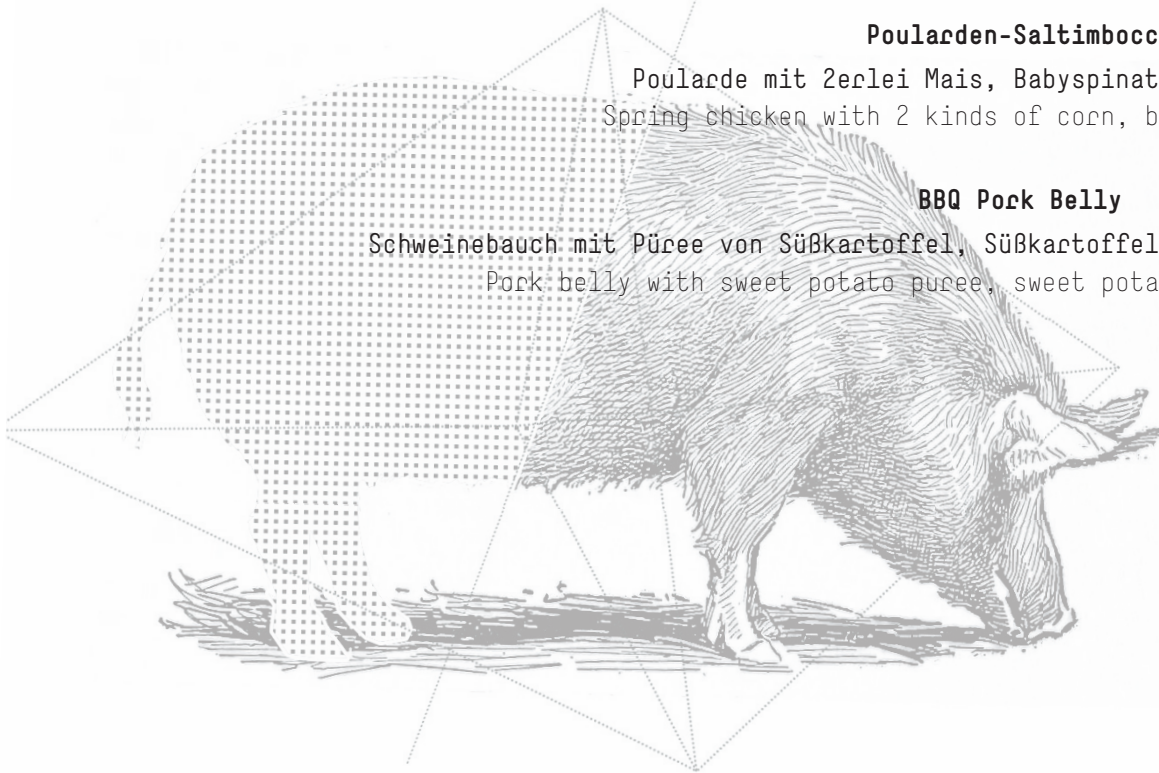
Eisbein mit Garnelen, Erbsen, Minze, Schweine-Popcorn & Honig **22,00**
Ham hock with prawns, peas, mint, pig skin popcorn & honey

Poularden-Saltimbocca

Poularde mit 2erlei Mais, Babyspinat & Zitrone **23,00**
Spring chicken with 2 kinds of corn, baby spinach & lemon

BBQ Pork Belly

Schweinebauch mit Püree von Süßkartoffel, Süßkartoffel-Pommes, Krautsalat & Wasabi **24,00**
Pork belly with sweet potato puree, sweet potato fries, coleslaw & wasabi



We source our meat from the finest beef rearing regions
and choose the cuts that best represent their individual heritage.

THE SEQUEL

Orangenlachs

In Orangenöl confierter Lachs mit 3erlei vom Blumenkohl & grünem Spargel **22,50**
Salmon in orange oil confit with a variety of cauliflower & green asparagus

Saint-Jacques

Jakobsmuschel mit Fenchel, Campari-Orangen-Gelee & Zitronatzitrone **24,00**
Scallop with fennel, campari-orange jelly & citron

Miso Kabeljau

Kabeljau mit Schmorgurken, Kartoffel, Nussbutter & Bacon **25,00**
Cod with stewed cucumber, potato, nut butter & bacon



We work alongside the best fish suppliers in order to source the freshest responsibly caught fish and seafood brought into german harbors.

THE EPILOG

Matcha Crème Brûlée

Matcha Crème Brûlée mit Himbeer-Sorbet, Haselnuss-Crumble & Zitrone **8,50**

Green tea crème brûlée with raspberry sorbet, hazelnut crumble & lemon

Valrhona Guanaja

Schokoladenvariation **9,00**

Variation of chocolate

Parker's Carrot cake

Karottenkuchen mit Kardamom Creme, Karotten-Sorbet, weißer Schokolade & Kürbiskernöl **9,00**

Carrot cake with cardamon cream, carrot sorbet, white chocolate & pumpkin seed oil

Blomeyer's Cheese

Blomeyer's Käseauswahl **9,50**

Blomeyer's cheese selection

Please alert us of any allergies before ordering.