

APERITIVOS

- ONION VARIATION Black Onion Seeds 6
BEEF TATAR Dumpling, Sesame, Cucumber, Black Garlic, Egg Yolk 7
OSIETRA CAVIAR Smoked Potato Espuma, Leek Gel, Black Bread Crumb 7
PORK Guanciale, Dill, Smoked Bellpepper 8

TASTE OF LOFT

- FOUR COURSE MENU 93
selected by our chef de cuisine
accompanying wines by our sommelier 47

STARTERS

- BEETROOT VARIATION Brioche Crumbs, Taragon, Goat Cheese 19
FOIE GRAS Pear, Almond, Cinnamon, Pumpkinseed Bread 25
OCTOPUS Eggplant, Carrot, Beluga Lentil, Balsamico 12y 25
LOBSTER BISQUE Vegetables, Potatoes, Chili Emulsion, Sweet Corn 24
SCALLOP Avocado, Apple Marinade, Cucumber, Tapioca, Ginger 26

MAIN COURSE

- SEABASS Mushroom, Leek, Cauliflower, Couscous, Whitewine, Caviar 38
TURBOT Salsify, Topinambur, Lemon Marinade, Hazelnut, Potato 39
CELERY VARIATION Brown Butter, Pine Nuts, Grapes, Apple 24
BEEF Foie Gras, Horseradish, Vegetables, Madeira Sauce 39
VENISON Butternut Squash, Dates, Shallots, Black Trumpet, Cinnamon 36
DUCK Turnip, Parsley, Orange, Celery, Mustard 29
PORK BELLY Coconut, Chinese Broccoli, Hoisin Sauce 28

DESSERT

- FERMENTED BANANA Kalamansi, Mascarpone, Miso 12
VALROHNA GUANAJA Sea Buckthorn, Hazelnut, Orange 14
PARSNIP Pineapple, Lemongrass, Buckwheat 12
GRANNY SMITH Toffee, Yuzu, Buttermilk 12
CHEESE FROM JUMI in Switzerland, Pomace Honey, Ligu Lehm 14

CHEF DE CUISINE PETER DURANSKY

INFORMATION ON ALLERGENS AND SPECIAL DIETARY REQUESTS
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE DO LET US KNOW

ALL PRICES IN EURO INCLUSIVE OF APPLICABLE TAXES AND FEES
COVER CHARGE 5

DAS
loft

VIBRANT
VIEWS & DINING