



At the heart of our menu are two culinary visionaries: Executive Chef Peter Duransky, who fuses local flavors with modern artistry, and Pastry Chef Annette Fauma, whose creativity and dedication to excellence shape every sweet creation.

VALENTINE'S MENU



OYSTER^{B G O D L}

smoked celery, chilli, trout caviar

LOBSTER^{G B L}

parsnip, tarragon, lemon, Puy lentils

ANGUS BEEF^{G O}

potato variations, seasonal mushrooms, Madeira sauce

CHOCOLATE HEART^{C G}

Yuna chocolate, red berries, cocoa crunch



A Gluten, B Crustaceans, C Egg, D Fish, E Peanuts, F Soybeans, G Milk, H Nuts,
L Celery, M Mustard, N Sesame, O Sulphur Dioxide, P Lupin, R Mollusks

VE Vegetarian, V Vegan

DAS loft

Unser Menü wird von zwei kreativen Köpfen geprägt: Küchenchef Peter Duransky, der lokale Aromen mit moderner Raffinesse kombiniert, und Pastry-Chefin Annette Fauma, deren unermüdliche Kreativität und Liebe zum Detail in jeder süßen Kreation zum Leben erweckt werden.

MENÜ ZUM VALENTINSTAG



AUSTER^{B G O D L}

geräucherter Sellerie, Chili, Forellenkaviar

HUMMER^{G B L}

Pastinake, Estragon, Zitrone, Puy-Linsen

ANGUS BEEF^{G O}

Kartoffelvariation, saisonale Pilze, Madeirasauce

SCHOKOLADENHERZ^{C G}

Yuna-Schokolade, rote Früchte, Kakaocrunch



A Gluten, B Crustaceans, C Egg, D Fish, E Peanuts, F Soybeans, G Milk, H Nuts,
L Celery, M Mustard, N Sesame, O Sulphur Dioxide, P Lupin, R Mollusks

VE Vegetarian, V Vegan