Chef’s Table menu autumn 2026

Snacks

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Carabinero-Carpaccio

XO sauce, roasted bell pepper, watermelon, pointed cabbage

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Iberico Pork Belly

Teriyaki eel, Kyoto leek, potatoes, fermented garlic

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Veal sweetbreads

Celeriac, white Alba Truffle, quince, Macadamia nut

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Kinmedai from the Azores

Mussel-miso-sauce, abalone, goose barnacles, fennel, shiso

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Burgaud Duck

Duck leg, butternut squash, porcini mushrooms, black elderberry

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Mirabelle plum

mascarpone, lemon verbena

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Vineyard peach

Popcorn, lemongrass, cubeb pepper

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Petit Fours

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By Mathias Hendl & Manfred Löschl