

DINNER MOOD

Our lifestyle – pure happiness.

♥ LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER ^{1(WHEAT),4,7}

♥ **SORREL & BAKED RICE** | ^{1(WHEAT), 7} **TARTELETTE WITH SHISO CREAM & CRESS**

1 — ASPARAGUS — confit & pickled
Macadamia nut | rhubarb chili vinaigrette ^{6, 8(MACADAMIA), 10}
Add on: Hamachi sashimi ^{4, 6, 8(MACADAMIA)}
EUR 32
EUR +12

2 — FRANCONIAN RAMEN — cold ^{1(WHEAT)}
Cucumber ginger broth | golden kimchi | coriander
Add on: Roasted chicken leg | spicy mayo ^{3, 6, 7, 10}
EUR 32
EUR +14

3 — SALMON TROUT — rare roasted on the skin ^{4, 6, 7, 8(HAZELNUT)}
Sliced kohlrabi | hazelnut beurre blanc | rice chip
Add on: 10 g sturgeon caviar AH-Edition ⁴
EUR 55
EUR +21
30 g sturgeon caviar AH-Edition ⁴
EUR +59

4 — SADDLE OF LAMB — roasted pink ^{1(WHEAT), 3, 6, 7}
Braised jus vinaigrette | cabbage leaves | leek | miso hollandaise
EUR 56

5 — CHEESE IMPERIAL SIGNATURE ^{1(WHEAT), 7, 10}
Matured Franconian hard cheese | foamed cheese-yoghurt mousse |
paprika-mustard | raspberry | brioche
EUR 20

6 — MATCHA SOFT ICE ^{1(WHEAT), 7}
Iced matcha milk | green apple |
white chocolate as caramelized cream & baked
EUR 20

♥ TASTE SPOON

Our **DINNER MOOD** is the perfect choice for vegetarian or vegan delights. 🍴
Please ask the #ahdreamteam for the perfect alternatives.

4-course menu: Bread & butter | starter | asparagus | ramen |
salmon trout or lamb | cheese or ice cream per person EUR 129
4-course menu with **add ons** (without caviar) per person EUR 149
6- course menu: Bread & butter | starter | asparagus | ramen |
salmon trout | lamb | cheese | ice cream per person EUR 169
6-course menu with **add ons** (without caviar) per person EUR 189

Allergens:
1. Cereals containing gluten: Wheat (such as spelt and khorsan wheat), rye, barley, oats or hybrid strains thereof
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soya beans
7. milk (including lactose)
8. nuts, in particular almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazilnuts, pistachios, macadamia or Queensland nuts

CELEBRATION MOOD

Everything in the middle of the table – sharing is caring.

♥ LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER ^{1(WHEAT),4,7}

♥ **SORREL & BAKED RICE** | ^{1(WHEAT), 7} **TARTELETTE WITH SHISO CREAM & CRESS**

CELEBRATION — ROUND 1
1. Hamachi sashimi | spiced cream ^{1(WHEAT), 3, 4, 6, 8(MACADAMIA), 10}
2. Ceviche tartare | chili | cucumber ^{4, 6, 7}
3. Asparagus | baharat | rhubarb ¹⁰
4. Ramen noodles | umami broth | fermented Chinese cabbage ^{1(WHEAT), 3, 6}
5. Spring salad | truffle vinaigrette ^{1(WHEAT), 6, 10}
6. Kohlrabi | Franconian hazelnut ^{1(WHEAT), 7, 8(HAZELNUT), 9}
7. Chef's Choice
Add on: 10 g sturgeon caviar AH-Edition ⁴ EUR +21
30 g sturgeon caviar AH-Edition ⁴ EUR +59

CELEBRATION — ROUND 2
8. Crispy fried chicken leg ^{1(WHEAT), 6, 7, 10, K}
9. Flamed salmon trout | crustacean cream | wild garlic pesto ^{1(WHEAT), 2, 4, 6, 7, 9, 10}
10. Roasted cabbage | miso hollandaise ^{1(WHEAT), 3, 6, 7}
11. Asparagus salad ¹⁰
12. Roasted baby radish | BBQ vinaigrette ^{1(WHEAT), 5(ERONUSS), 6, 7}
13. Franconian truffle fries ^{6, 10}
14. Chef's Choice
Add on: 50 g Wagyu EUR +27

CELEBRATION — ROUND 3
15. Yuzu sorbet with Celebration shot

♥ TASTE SPOON

Available from two persons.

2-course menu: Bread & butter | starter | 2 Celebration rounds with
14 Fine Dining Highlights (1 + 2) | taste spoon per person EUR 99,90
3-course menu: Bread & butter | starter | all Celebration rounds
with **15 Fine Dining Highlights** | taste spoon per person EUR 110

9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
(from 10 milligrams per kilogram or litre)
13. Legins
14. Molluscs

GLAMOUR MOOD

Black Angus beef, lobster and caviar – simply the best.

♥ LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER ^{1(WHEAT),4,7}

♥ **SORREL & BAKED RICE** | ^{1(WHEAT), 7} **TARTELETTE WITH SHISO CREAM & CRESS**

1 — EAGLE FISH TATARE ^{1(WHEAT), 4, 6, 7, K}
Wasabi | leche de tigre | ginger | cucumber
EUR 39

2 — CAVIAR PIZZA ^{1(WHEAT), 4, 7}
Sourdough pizza out of the brick oven with crème fraîche & lemon | 5 g char caviar |
10 g sturgeon caviar | sashimi of salmon trout | grilled green asparagus
EUR 45

3 — STEAK & LOBSTER
Part 1: Lobster pasta *ramen style* ^{1(WHEAT), 2, 4, 6, 7}
Lobster ragout | wild broccoli | white tomato foam
EUR 39

Part 2: Served on a platter to share ^{1(WHEAT), 2, 4, 6, 7, 9, 10}
Grilled Black Angus Rib Eye steak & flambéed Canadian lobster tail |
chili cheese potato | vegetable tartlette | spring salad | truffle jus |
spiced cream | roasted onion chutney
EUR 89
Add on: Franconian truffle fries ^{6, 10}
EUR +16

4 — SORBET
Strawberry sorbet | yoghurt foam | baiser ^{3, 7}
EUR 20

♥ TASTE SPOON

Available from two persons.

4-course menu: Bread & butter | starter | tataré | lobster pasta |
steak & lobster platter | sorbet | taste spoon per person EUR 164
5-course menu: Bread & butter | starter | tataré | caviar |
lobster pasta | steak & lobster platter | sorbet | taste spoon per person EUR 199

Additives subject to labelling:
A. Colouring agents
B. Preservatives
C. Sulphites
D. Sugars/sweeteners
E. Milk protein
F. Antioxidants
G. Phosphate
H. Flavour enhancer
I. contains quinine
J. contains caffeine
K. sulphurised