

THE O'ROOM

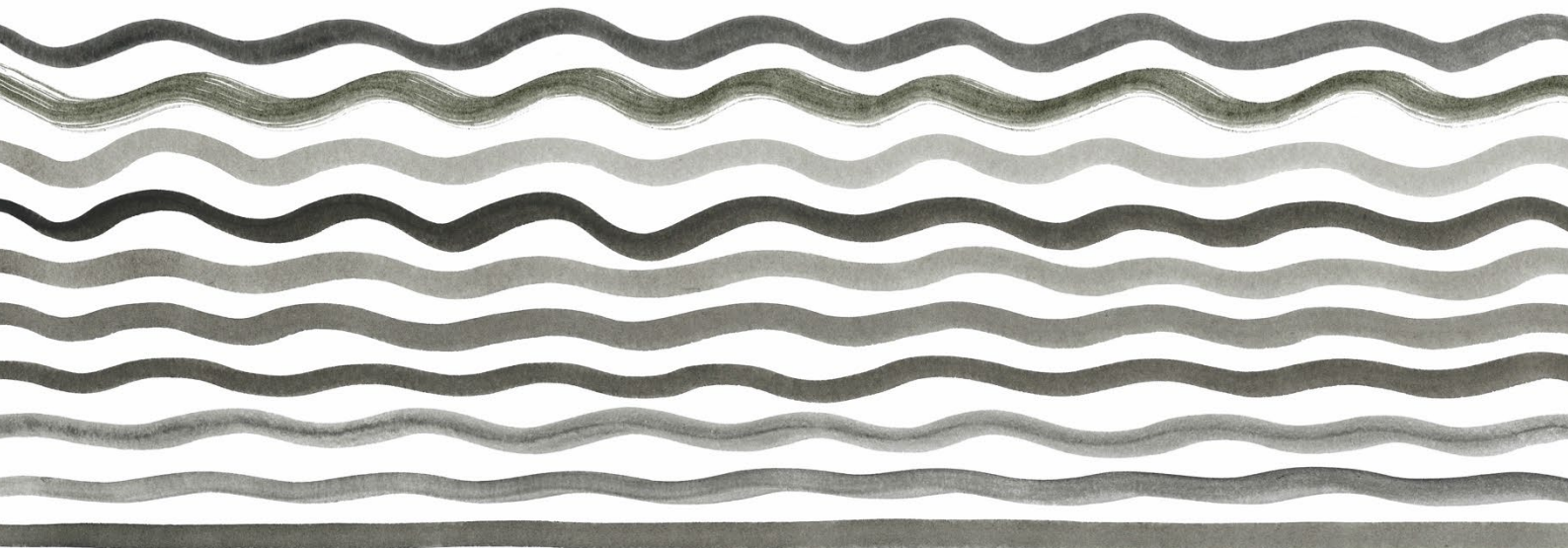
FINE DINING

WELCOME TO OUR FINE-DINING RESTAURANT!

We invite you to embark on a journey through a menu born from the deep conviction that simplicity and creativity lead to truly magnificent taste experiences. Each course reflects the love for culinary artistry and the care in selecting ingredients. Experience culinary creations characterized by Nordic clarity, international influences, and a deep connection to nature.

We wish you the finest enjoyment!

Chef de Cuisine André Kähler and his team.



MENU

"SCALLOP"

Crème fraîche crue • smoked cashews • tonburi

"RADICCHIO"

Burrata from buffalo milk • shiso • jalapeño

"LANGOUSTINE"

Horseradish • garlic • yogurt

"TROUT"

Sunflower miso • green tomato sauce • caramelized young onions

"SEA BASS & TUNA"

Artichoke • shiro-kombu • verjus • Kyoto leek oil

"MONKFISH"

Honey-kombu • wasabi butter • pea • sake beurre blanc

"PISZCZEK TARTLET"

Pistachio • cherry



7-course menu 189 € per person
wine journey 89 €/ non-alcoholic drink journey 79 €