

Welcome to Das LOFT!

CHAR

RADISH, PONZU SAUCE, CORIANDER, GARLIC, CHILI

PORK BELLY

EGGPLANT, KUMQUAT, SESAME, SWEET-SOUR SAUCE

ANGUS BEEF

POTATO VARIATION, VEGETABLES, MUSHROOMS,
MADEIRA SAUCE

VIENNESE FIG

MASCARPONE, SAUDADE, VANILLA

MENU € 130 INCL. COUVERT
WINE PAIRING € 60

WINE MENU



ALL PRICES IN EURO AND INCLUDE VAT

STARTER

FISH SOUP POACHED COD, POTATO GNOCCHI, SAFFRON ACDGO **25**

BEEF TARTARE SUN-DRIED TOMATOES, MARINATED ONIONS,
SPICE WAFFLES ACG **26**

CAVIAR SANDWICH VICHYSOISE, OSIETRA CAVIAR ACDG **29**

PORK BELLY EGGPLANT, KUMQUAT, SESAME, SWEET-SOUR SAUCE FGNO **24**

CHAR RADISH, PONZU SAUCE, CORIANDER, GARLIC, CHILI DFN **29**

KOHLRABI FERMENTED CAULIFLOWER, LEMON THYME GEL, APPLE-CELERY
SAUCE ACGL **23**

MAIN

ANGUS BEEF POTATO VARIATION, VEGETABLES, MUSHROOMS,
MADEIRA-SAUCE ACGO **53**

LAMB BEETROOT SHELL, MORELS, ASPARAGUS, MINT SAUCE ACGO **49**

SEA BASS PUMPKIN PURÉE, CHORIZO, MUSTARD BEURRE BLANC DGO **47**

SMOKED LEEK ROQUEFORT, BUCKWHEAT, DILL, ONION SAUCE G **29**

FARMER'S CHICKEN SMOKED LEEK, CRYSTAL SHELL, FENNEL, STALK CELERY,
ONION SAUCE AGL **35**

OCTOPUS PUY LENTIL RAGOUT, HERB CROUTONS, TOMATO ESPUMA GOR **36**

DESSERT

VIENNESE HONEY AMARANTH, GOOSEBERRY, ESPRESSO CG **22**

BANANA SPLIT 2.0 PARSNIP, FERMENTED BANANA, BENI WILD H **23**

YUNA CHOCOLATE SESAME, WILD RICE, PANDAN CEGHN **25**

KARMELETER CHEESE SEASONAL CHEESE SELECTION, LIGU LEHM ACGHM **29**

THE COUVERT INCLUDES SOURDOUGH BREAD AND WHIPPED BUTTER FOR 6€ PER PERSON.

A GLUTEN, B CRUSTACEANS, C EGGS, D FISH, E PEANUTS, F SOYBEANS, G MILK, H NUTS, L CELERY,
M MUSTARD, N SESAME SEED, O SULPHUR DIOXIDE AND SULPHITES, P LUPINS, R MOLLUSCS