

# Welcome to Das LOFT!

## HAMACHI

RADISH, PONZU SAUCE, CORIANDER, GARLIC, CHILI

## DUROC

EGGPLANT, KUMQUAT, SESAME, SWEET-SOUR SAUCE

## ANGUS BEEF

POTATO VARIATION, VEGETABLES, MUSHROOMS, MADEIRA SAUCE

## SAKURA CHERRY

THAIBASIL, SOY CURD, WEIKIWA

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**
- DUROC** EGGPLANT, KUMQUAT, SESAME, SWEET-SOUR SAUCE FGNO **24**
- HAMACHI** RADISH, PONZU SAUCE, CORIANDER, GARLIC, CHILI DFN **29**
- KOHLRABI** FERMENTED CAULIFLOWER, LEMON THYME GEL, APPLE-CELERIAC  
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**
- ASPARAGUS** GOAT CHEESE, BREAD CRUMBLE, ASPARAGUS SAUCE ACG **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

- PANNONIAN KIWI** PUMPKIN OIL, WILD RASPBERRIES, SENCHA ACG **23**
- COCO CHANEL** YASMINE, FEMME DE VIRUNGA, COCONUT CGH **23**
- SAKURA CHERRY** THAIBASIL, SOY CURD, WEIKIWA F **24**
- KARMEITER 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