

Starters // Intermediate Courses

Sourdough

with whipped butter and lovage · 6 €

Irish Supreme Oysters with Pepshio Koji Oil

1 piece · €5 or 6 pieces · 25 €

Salt-Baked Beetroot

with pickled rhubarb and buckwheat · 15 €

Oxtail Consommé

with langoustine maultasche · 22 €

Whipped Camembert

with marinated radishes and cucumber · 19 €

Cured Arctic Char

with buttermilk, daikon and parsley · 24 €

Involtni di Carpaccio

with Belper Knolle and caper leaves · 29 €

Salad Blossom

with spring onions and shaved Pecorino · 18 €

Chicken Liver Parfait

with Roscoff onion and long pepper · 22 €

Ravioli

Ricotta and crustacean bisque · 24 €

Caper Martini with Irish Oyster

A savoury caper martini with a fresh Irish oyster, served with pepshio koji oil · 18 €



Our Signature Menus

Cured Arctic Char

with buttermilk, daikon and parsley

Oxtail Consommé *

with langoustine maultasche

Norwegian Scallop **

with a parsley and Pecorino crust

Saddle of Lamb

with gnocchi, sage and toasted pine nuts

Chocolate Crémeux

with walnut and dulce de leche

Three Course Menu	Four Course Menu *	Five Course Menu **
58 €	76 €	89 €

with a curated wine pairing · 28 € / 32 € / 40 €

also available with a non-alcoholic pairing · 22 € / 26 € / € 32 €

Bread and butter are served with the menu
Petit fours are served at the end

Main Courses

Tyrolean Cheese Dumplings

with herb salad and pumpkin seed oil · 26 €

Winter Cod

with blood orange sabayon and salsify with hazelnut · 36 €

Saddle of Lamb

with gnocchi, sage and toasted pine nuts · 42 €

Wagyu Steak

pickled shallot and potato purée
250g · 62 €
150g · 46 €



Our Classics

Potato Knödel

filled with blood pudding, on caramelised cabbage · 24 €

Allgäu-style Cheese Spätzle

with kimchi and apple purée · 26 €

Beef Shin Goulash

with Bohemian bread dumpling · 32 €

Desserts

Chocolate Crémeux

with walnut and dulce de leche · 16 €

Pear Sorbet

with hazelnut praliné · 14 €

Bavarian Doughnut

with rhubarb compote and crème pâtissière · 12 €

A Modern Classic

The Berlin Bundesbüdchen, inspired by the original in Bonn, combines tradition with contemporary cuisine. Once a meeting place for politicians and the local community, this heritage is now reinterpreted in a modern way.

Head chef Johann Maier brings together German and Alpine influences, creating a clear, seasonal cuisine with regional ingredients.

Information about allergens and additives is available upon request
from our service staff



Springtime

Asparagus Rolls with Truffle Ham
and wild garlic mousseline · 20 €

Cream of White Asparagus
with sourdough croutons · 16 €

Lamb Shoulder for Two
with pine nut crust, rosemary potato gnocchi
and puntarelle · 98 €

Financier for Two
with rhubarb and cream cheese ice cream · 18 €

4-course menu
including a glass of Champagne · 98 €

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