

## KOI

the menu with our most distinctively asian-inspired dishes of recent years: a culinary melting pot of thai flavours, chinese & japanese ingredients and all the inspiration TIM RAUE has gathered on his travels.

we use almost exclusively ingredients from the region, such as miso from mimi ferments and currants from 'uwe - the farmer'; from europe we have norwegian crustaceans and sicilian tangerines. a few ingredients like ginger and mango come from thailand to enable the authentic taste. and all of this is prepared for you with our typical flavour impact.

## COCONUT <sup>1, 2, 9, 12</sup>

green curry | lettuce

## HAKE <sup>1, 2, 9, 12</sup>

dashi | cucumber

## CRUSTACEAN BROTH <sup>1, 9</sup>

physalis | tomato

## DIM SUM CHESTNUT <sup>1, 3, 9, 12</sup>

black truffle | hazelnut

## VEAL <sup>1, 2, 3, 9, 12</sup>

shiso | jalapeño

## PIGEON SICHUAN <sup>1, 2, 9</sup>

cabbage | currant

## "KALTE LIEBE" <sup>2, 3</sup>

raspberry | yoghurt

292 euro incl. 19 % vat.

...our signature dishes the **WASABI LANGOUSTINE** <sup>1,2,3,12</sup> and the **DUCK "MARIE-ANNE"** <sup>1,2,9,12</sup>, can be integrated into both menus as additional courses for € 44 each or substituted for € 20 each...

a customized menu will lead to price changes

we kindly ask for your understanding that we can only take limited consideration to any allergies or intolerances