

# 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 1, 2, 9, 12

green curry | lettuce

## HAKE 1, 2, 9, 12

dashi | cucumber

## POINTED CABBAGE 1, 3, 9, 12

ginger | scallops

## CRUSTACEAN BROTH 1, 9

physalis | tomato

## SPRING CHICKEN CANTONESE 1, 2, 9, 12

ginger | spring leek

## VEAL 1, 2, 3, 9, 12

shiso | jalapeño

## YUZU CHEESECAKE 1, 3

caramel | melange noir pepper

292 euro incl. 19 % vat.

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

drink pairing from 168 euro incl. 19 % vat.

non-alcoholic pairing available upon request – starting 68 euro incl. 19 % vat.

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