



THE BRASSERIE MENU 125 (5 COURSES)

GREY MULLET SASHIMI

with Yuzu-marinated kohlrabi (cabbage turnip),
pickled Myoga buds, kohlrabi-ponzu-marinate and Daikon cress

ADFO

WAGYU BEEF TSUKUNE

minced Wagyu meatballs with braised Chinese cabbage,
two kinds of sesame cream and puffed rice

ACFMNO

CONTEMPORARY SUSHI SHIKI-STYLE

ABCDFHMNOR

SAIBLING & PUMPKIN

slow-cooked Austrian Seesaibling
with Saibling-filled Gyoza dumpling,
butternut pumpkin Tsukemono and pumpkin dashi

ADFO

MOZART MEETS SHIKI

chocolate mochi with pistachio mousse,
kumquats, nougat cream and marzipan ice cream
ACGHO - with lactose free dairy products

THE VEGAN BRASSERIE MENU 105 (5 COURSES)

TSUKEMONO OF AUTUMN VEGETABLE SELECTION

with avocado cream and miso crumbles

VEGAN - AFO

PUMPKIN OKONOMIYAKI

vegan version of the famous Japanese classic
with tofu cream and salad of daikon radish and pointed cabbage

VEGAN - AFO

VEGAN CONTEMPORARY SUSHI SHIKI-STYLE

VEGAN - AFHLMNO

JAPANESE MUSHROOM VARIATIONS

Shiitake, Shimeji, Enoki and other mushrooms of the season
with a variety of seaweed and mushroom dashi

VEGAN - AFO

PLUM-BLUEBERRY-MOUSSE

on a poppy seed cake with Umeboshi-poppy seed-mochi,
cocoa gel, fresh blueberries and plumwine sorbet

VEGAN - AFO

WITH WINE PAIRING +75

(including a glass of premium sake)

WITH SAKE PAIRING +88

(with 5 different kinds of premium sake)