



## THE BRASSERIE MENU 135 (5 COURSES)

### GILTHEAD BREAM SASHIMI

marinated in Leche de tigre, with Umeboshi bainiku,  
Nikiri shoyu gel, shiso salt and celery stalks

ADFLO  
\*\*\*\*\*

### WAGYU BEEF TSUKUNE

minced Wagyu meatballs with miso-caramelised pointed cabbage,  
potted Nashi pear, mizuna and soy jus

ACFMO  
\*\*\*\*\*

### CONTEMPORARY SUSHI SHIKI-STYLE

ABCFHNMOR  
\*\*\*\*\*

### GRILLED ORGANIC AUSTRIAN CARP

with Japanese miso-spiced butter, carrot and beet filled mille-feuille,  
Sengiri salad, leek straw and chive-bonito dashi

ADFGO - with lactose free dairy products  
\*\*\*\*\*

### 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 110 (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  
\*\*\*\*\*

### SWEET POTATO AND CABBAGE VARIATIONS

Braised sweet potato, pan-fried cabbage sprouts and leaf cabbage  
with Kanzuri soy und sweet potato-miso 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)