



FUSIÓN LATINA 08. - 12. NOVEMBER 2023

LATEINAMERIKANISCHES MENÜ IN 7 GÄNGEN 94 EURO

Latin Snacks

Pupusa | Guasacaca | Maisgel | Popcorn
Papitas rellenas/ Chorizo | Ananas | Frischkäse
Kapuziner-Taco | Steinbutt | Chili Mayo | Mole verde

Jakobsmuschel

Palmherzen | Zwiebel Pickle | Michelada | Tempura

Baby-Mais

Kokosnuss | Kochbanane | Sal Prieta | Quinoa

Wildgarnelen-Ceviche

Tomate | Avocado | Koriander Granita | Kaviar

Yuca Gnocchi

Huancaina | Konfiertes Eigelb | Oliventapenade

Reis-Tamales aus dem Bananenblatt

Pulled Beef | Mole | Mango | Ají | Edamame

Tosta Melcocha

Pfirsich | Zuckerrohrsaft | Orange | Kaffee

Süße Überraschungen

LATIN AMERICAN MENU IN 7 COURSES 94 EURO

Latin Snacks

Pupusa | Guasacaca | Corn Gel | Popcorn
Papitas rellenas/ Chorizo | Pineapple | Cream cheese
Nasturtium-Taco | Turbot | Chili Mayo | Mole verde

Scallop

Palm hearts | Onion pickle | Michelada | Tempura

Baby-Corn

Coconut | Plantain | Sal Prieta | Quinoa

Prawn Ceviche

Tomato | Avocado | Cilantro Granita | Caviar

Yuca Gnocchi

Huancaina | Confit egg yolk | Olive Tapenade

Rice-Tamales in banana leaf

Pulled Beef | Mole | Mango | Ají | Edamame

Tosta Melcocha

Peach | Brown cane sugar | Orange | Coffee

Sweet surprises