

# BA BEEF CLUB

BREAD | BUTTER | SCHMALZ

PRE-COURSE

THREE

TARTAR

BEET ROOT | MALT | SUNFLOWER

PANACHE

RADISH | LEEK | GARLIC | CELERY ROOT

VEGETABLE

PUMPKIN | CARNAROLI 7 YEAR RISOTTO | MUSHROOM

VEGETABLE SELECTION

DRY AGED ROOT VEGETABLES | FERMENTED SAVOY IN ONION ASH

OR

CATCH OF THE DAY

SEASONAL VEGETABLE | RED BEER SAUCE | PEPPERCORN BEURRE BLANC  
BA SAUCE | POTATO-PEANUT BUTTER

COLD

BEET ROOT | APPLE | OLIVE OIL

DESSERT

CREAM CHEESE | CARAMEL | FLOWER BLOSSOM

COFFEE

PETIT FOUR

MENU 125-€

WINE PAIRING 65-€