

THE NEW CANAPÉ EXPERIENCE

by Daniel Thompson



BURRATA AVOCADO DINKEL CRUSTY

Dinkelkruste karamellisiert, Burrata
Hass-Avocado, Mangochutney
Aged Aceto Balsamico
Dried Tomato

GOLD LINE
HAND

VEGE

NUT FREE

ORIGINALTY

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ARANCINO SICILIANO TRUFFLE BALL

*Fried Risotto Reis, Parmigiano
Reggiano, Truffle, Tomate
erfrischende Passionsfruchtcreme*

GOLD LINE
SKEWER

VEGE
NUT FREE

ORIGINALTY

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HANDMADE CHICKEN COCOS SAMOSA

Tandoori-Huhn, Mango-Chutney
Cocosflakes, Samosa-Teig
Sesam Cole Slaw

SILVER LINE
HAND

NUT FREE

ORIGINALITY

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MINI TRAMEZZINI MONSIEUR

Unser beliebtes Tramezzini-Toast
Schweizer Gruyerekäse, Pancetta
Bechamel, in Nussbutter geröstet

SILVER LINE
HAND

NUT FREE

ORIGINALITY

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MINI UPPER EAST ESCALOPE

*Knusprige Flake Panade
Mini Schnitzel Bite
Sauce Hollandaise*

SILVER LINE
SKEWER

NUT FREE

ORIGINALITY

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SALAD NIÇOISE CANNELONI

kurzgebratener Thunfisch
Oliven - Grüne Fave-Bohnen
Thunfisch - Anchovi - Mousse
Tomatengelee Kartoffelchip

GOLD LINE
HAND

VEGE

GLUTEN FREE

OCEAN POSITIVE

ORIGINALITY

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SMOKED APPLE & EEL CANNELONI

Granny Smith Apfel-Mousse Canneloni
Geräucherter Aal, Forellenkaviar
Apfel-Meerrettich-Senf-Creme

GOLD LINE
HAND

GLUTEN FREE
OCEAN POSITIVE

ORIGINALTY

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THE FLAMBEED SALMON LOLLIPOP

»Wagyu der Meere« Lachs, Seespargel
Seekaviar, Creme fraîche

GOLD LINE
SKEWER

NUT FREE
GLUTEN FREE

OCEAN POSITIVE

VIBRANCE

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TAPIOKA LOBSTER TAIL CRACKER

Maniokwurzel-Seafoodkrusta-Chip
zartes Hummerschwanz-Medaillon
Seespargel, Asian Cole Slaw

PLATIN LINE
CRACKER

NUT FREE
GLUTEN FREE
LACTOSE FREE
OCEAN POSITIVE

VIBRANCE

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THE REAL OLIVE CRACKER

Pure Kalamata Oliven, Mandelcreme
Oliven-Bitterschokolade
Parmigiano Regiano Cracker

GOLD LINE
CRACKER

VEGE

GLUTEN FREE

VIBRANCE

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BEAUTIFUL BEETROOT

Rote und Gelbe Urbeete
Ziegenkäsefüllung
Akazienhonig

GOLD LINE
HAND

VEGE

NUT FREE
GLUTEN FREE

VIBRANCE

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AHI AHI TUNA WAN TAN CRACKER

Ahi Ahi Thunfisch kurzgebraten
Chili Mango Salsa
knuspriger Wan Tan Cracker

GOLD LINE
HAND

NUT FREE

OCEAN POSITIVE

VIBRANCE

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ASPARAGUS TEMPURA ARROW

wilder grüner Thai-Spargel
frittiert in Nussbutter-Tempura
Zitronengras-Chili Sauce

SILVER LINE
SKEWER

VEGE

NUT FREE

LACTOSE FREE

VIBRANCE

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WAGYU CAVIAR CUBE

Japanisches A5 WAGYU FILET
Ossieta Malossol Caviar
Toasted Brioche
24K Blattgold

EVENT LINE
HAND

NUT FREE
LACTOSE FREE

VIBRANCE

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THE FLAMBEED UMAMI BEEF SASHIMI

Ponzu-Sojabutter Marinade
Rinderfilet, Sesam, Chili

PLATIN LINE
SKEWER

NUT FREE
GLUTEN FREE

ARTISTRY

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THE ANGEL HAIR ATLANTIC
SEAWATER TIGER PRAWN

Gegrillte Blacktiger Garnele
Knusper Kataifiteig-Angel Hair
Sweet Chili Marinade

EVENT LINE
SKEWER

NUT FREE

OCEAN POSITIVE

ARTISTRY

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FRESH WATERMELON ACETO MINT CUBE

3 Anni Aged Aceto di Modena
Akazienhonig-Zitronen-Gel
frischer Minz-Crumble

SILVER LINE
CUBE

VEGE
VEGAN
NUT FREE
GLUTEN FREE
LACTOSE FREE

ARTISTRY

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HOMEMADE RED PORCINI RAVIOLO

Handgemachter rote Beete Raviolo
Steinpilze, Frischkäse, Trüffel
wilder Spargel, Curryschaum

EVENT LINE
SPOON

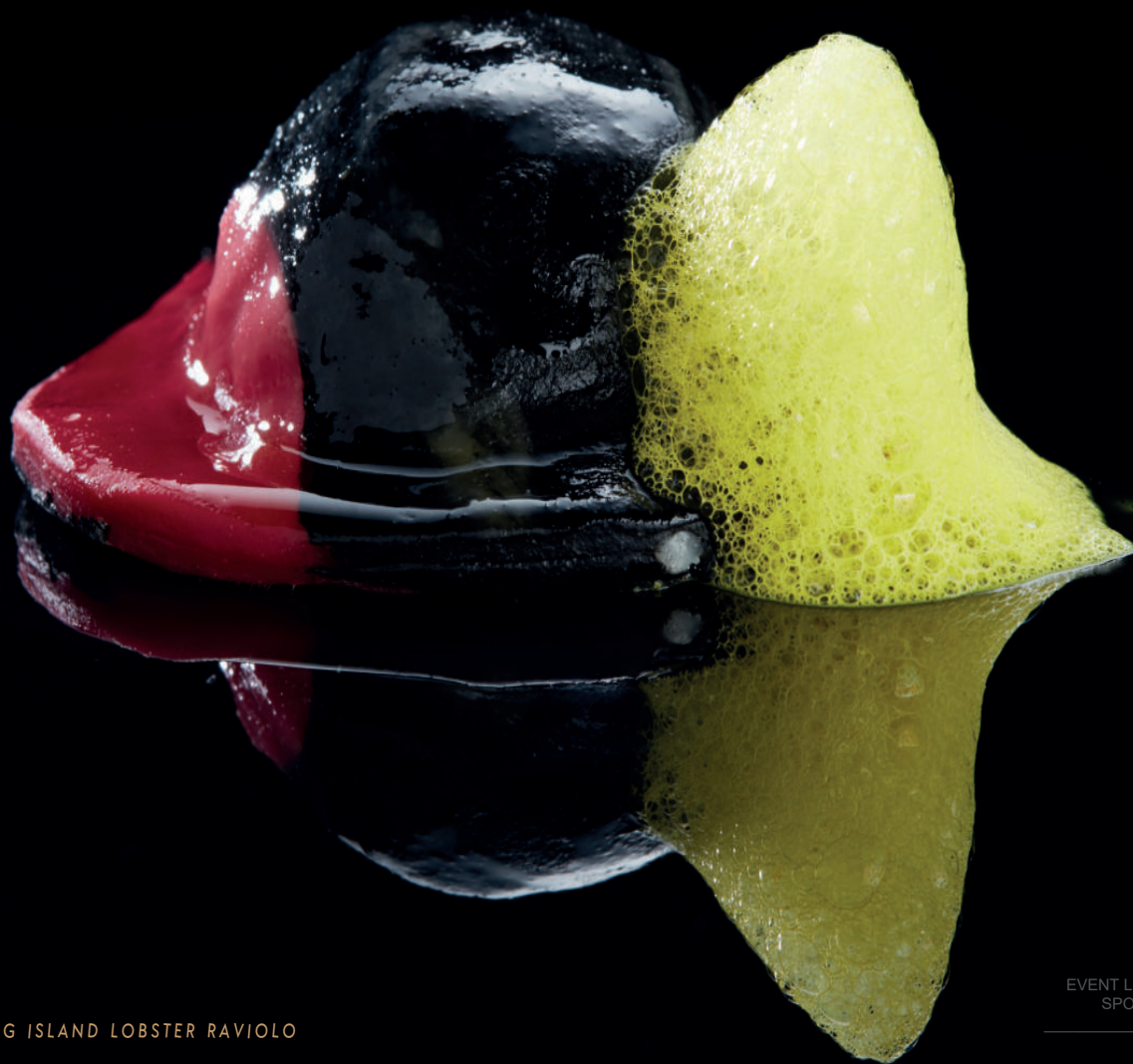
VEGE

NUT FREE

ARTISTRY

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THE LONG ISLAND LOBSTER RAVIOLO

Handgemachter Raviolo
Hummerfleischfüllung, Zitronengras
Tomaten, Estragon, Mango
Safran-Schaum

EVENT LINE
SPOON

NUT FREE

LACTOSE FREE
OCEAN POSITIVE

ARTISTRY

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THE REDWINE TALEGGIO RAVIOLO

Handgemachter Rotwein Raviolo
Tomaten, Taleggio Käseknusper
Maraschino Schaum

EVENT LINE
SPOON

VEGE

NUT FREE

ARTISTRY

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THE FAMOUS ANGUS FILET LOLLIPOP

Souvit gegartes Angus Rinderfilet
hausgemachter Brioche Brotmantel
feines Zwiebelchutney

PLATIN LINE
SKEWER

LACTOSE FREE

ARTISTRY

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GLASIERTER SHANGHAI PORKBELLY

Sticky Schweinebauch kantonesisch
lackiert mit Frühlingslauch
knusprige Schwarte

GOLD LINE
SKEWER

NUT FREE
GLUTEN FREE
LACTOSE FREE

ARTISTRY

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THE CAULIFLOWER REVOLUTION

Blumenkohlrose in Butter arosiert
mit Milchbutter bardiert
ein Foodpairing Kunststück

SILVER LINE
SKEWER

VEGE

NUT FREE
GLUTEN FREE

ARTISTRY

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MOUSSE AU CHOCOLAT AUX OIGNONS

Geschmacksexplosion cremiges
Mousse au Chocolat mit
Zwiebelchutney-Krokant
und Beeren

GOLD LINE
SPOON

VEGE
VEGAN
NUT FREE
GLUTEN FREE

LUCIOUSNESS

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WHITE PEACH
CHOCOLATE CROSSIE LOLLIPOP

Weiße Pfirsich-Schokolade
Lavendelcreme, Erdnuss, Rosinen
Mandeln, Granola Knusper Flakes

SILVER LINE
SKEWER

VEGE

GLUTEN FREE

LUCIOUSNESS

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WILD BERRIE CRÈME PROFITEROLE

hausgemachte Chou à la Crème
wilde Beeren-Vanille-Creme, weiße
Schokolade, Alka Seltza Berries

CAPPUCCINO CREME PROFITEROLE

hausgemachte Chou à la Crème
Cappuccino-Kaffee-Karamell-Creme
dunkle Schokolade, Goldstaub

GOLD LINE
HAND

VEGE

NUT FREE

LUCIOUSNESS

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CREME BRÛLÉE SPOON

Crème de la Crème Brûlée
Muscovado Zucker
Blaubeere

GOLD LINE
SPOON

VEGE

NUT FREE

LACTOSE FREE

LUCIOUSNESS