



**CAYLEND**



*Tasting  
menu*



## TASTING MENU

“Sunny side up egg”, crispy apple wood bacon,  
spinach, white hollandaise



Tuna Sashimi & Burrata, Taggiasche olives, steam bun, wasabi,  
orange confit, ponzu glaze, citrus powder



Foie Gras Torchon, Miso-Chambord-Fig,  
grilled apple bread



Home-smoked pork belly, Padron chili, puntarelle,  
purple potato, Taleggio



40 °C sous vide Alaskan Wild salmon, wild broccoli, crispy bagel,  
pickled Tropea onion, habanero cream cheese



20 hours braised veal breast, gnocchi, black eyed beans stew,  
fresh cilantro, grilled romaine lettuce hearts,  
pumpkinseed oil-sponge, Tonka bean foam



Pre-Dessert



Tortuga Rum cake, caramelized banana, crocant, dulce de leche,  
homemade lychee sorbet

**€ 80,00 p.Person incl. Cover**



***The tasting menu is only available for the whole table and has to be ordered until 8:00 pm.  
No changes will be made to the menu.***