



# NFT SKYBAR

& RESTAURANT

# FOOD

A plate is like a white canvas: a free space for artistic creation. Whether in the studio or kitchen, with creative inspiration unique works of art can arise. This is how each of our dishes are made, a very individual creation for all individual guests. Creative, artsy, and naturally fresh and delicious.

## Starters

<b>California Sea Food Chowder</b> <sup>G, F, C, SR</sup> Crab Meat, Grilled Corn, Tiger Prawn, Oat Milk	19	<b>Burrata 47</b> <sup>M, MS</sup> Heirloom Tomatoes, Black Olive Dust, Olive Oil Caviar, Papaya Chutney, Mustard Seeds	17
<b>Seabass Ceviche</b> <sup>F, M</sup> Grapefruit & Orange, Coconut Cream, Edamame Puree, Red Radish, Fly Fish Caviar	23	<b>Charred Caesar Salad</b> <sup>M, G, F, E</sup> Grilled Baby Gem, Parmesan Shavings & Chips, Tempura Sardine, Boiled Egg, Brioche Crouton	17
<b>Wagyu Beef Tartar</b> <sup>G, SS, N, E</sup> NFT Dressing, Poached Quail Egg, Pickled Shimeji, Lotus Chip, Sour Cream	25	<b>NFT Superfood Salad</b> <sup>O, G</sup> Baby Gem lettuce, Puffed Grains, Tomato, Cucumber, Pumpkin Seeds, Edamame, Cranberry's, Saffron-Lemon Dressing	18

## Main Course

<b>US Short Rib</b> <sup>G, N, M, S</sup> BBQ Short Rib, Sweet Potato Mango Puree, Baby Carrots, Pecan & Quinoa Crunch	45	<b>Miso Black Cod</b> <sup>G, SS, F</sup> Lime Scented Jasmin Rice, Seaweed Salad, Broccoli, Pickled Pink Ginger, Sesame Seeds	35
<b>Pink Roasted Barberie Duck Breast</b> <sup>M</sup> Hokkaido Pumpkin Puree, Physalis, Baby Beets, Duck Gravy	32	<b>Pan Fried Gurnard</b> <sup>F, G</sup> Dashy Broth, Vegetable Spaghetti, Edamame Beans, Squid ink Tuille	27
<b>Bourbon Braised Pork Belly</b> <sup>M</sup> Smoked Cheddar & Potato Puree, Romanesco, Red Onion Jam, Shimeji Mushroom Sauce	27	<b>Spinach Pappardelle</b> <sup>G, M</sup> Truffle Cream, Roasted Cauliflower & Cherry Tomatoes, Grana Padano	20
<b>Green Crusted Lamb Rack Roulade</b> <sup>G, M, MS</sup> Apple & Chicken Stuffing, Baby Spinach, Saffron Risotto, Baby Squash, Pecorino, Lamb Jus	42	<b>Cauliflower Schnitzel</b> <sup>G, E, SS</sup> Asian Slaw, Bean Sprouts, Sriracha Mayo, White & Black Sesame	16
<b>Wagyu Beef Filet</b> <sup>M, G</sup> Wagyu Tenderloin, Short Rib Croquette, Potato Layer Cake, Wild Broccoli, Ponzu Jus	75		

## Desserts

<b>Yuzu Cheesecake</b> <sup>E, G, M</sup> Yuzu Gel, Raspberry Pink Gin Sorbet, Cookie Crumble	15	<b>Selection of Homemade Ice Creams &amp; Sorbets</b> <sup>E, M</sup> Vahlrona Chocolate Ice Cream, Bourbon Vanilla Ice Cream, Strawberry Ice Cream, Mango Sorbet, Pina Colada Sorbet, Raspberry Gin Sorbet	3,50 per scoop
<b>Frankfurter Kranz Törtchen</b> <sup>E, N, M, G</sup> Butter Crème, Almond Brittle, Red Currant Berries	15		
<b>Passionfruit Crème Brulée</b> <sup>E, M</sup> Coconut Cream, Fresh Berries	13		

Gluten = **G** | Crustaceans = **C** | Egg = **E** | Fisch = **F** | Peanuts = **P** | Soy = **S** | Milk = **M** | Nuts = **N** | Celery= **SR**  
Mustard = **MS** | Sesame Seeds = **SS** | Sulphur Dioxide and Sulphites = **O** | Lupine = **P** | Molluscs = **R**

Please let your server know of any allergies. Our prices are indicated in Euros and include VAT.