

JULIUS ERNST

Thursday, February 5 2026

Snacks

Grilled L'Étoile Oyster with Wagyu Beef Bone Marrow and Sicilian Lemon	6p.p
Eel Toast with Beetroot Tapenade and Sourdough Glaze	17
Julius Ernst' Sourdough Bread with whipped Kombu Butter and Mangalitza Lard	9

Starters

Sashimi of Dorade Royal with Fennel and Cedrat de Pomme	20
Roasted Endive with Bavarian Hazelnuts, Mangalitza Speck and Caramelized Cream	14
Grilled Scallop and Tetsukabuto Pumpkin with Brussel Sprout and Scallop Sauce	19
Grilled Squid with Leeks, Charcoal Butter and Sobacha	18

Mains

Celeriac Katsu with Radicchio Salad and Tonkatsu Sauce	26
Koji Rice Risotto with grilled King Oyster Mushrooms and Shiitake	25
Whole Sole off the grill with Pil Pil Sauce and Winter Green Salad	42
Grilled Grass Fed Chicken with Roasted Parsnip	35
Wagyu Beef Flank (120g/140g) with Black Citrus	45/48

Desserts

ernst's Colostrum Milk Ice Cream with Shoyu Caramel	14
Grilled Steamed Cake with Clementine Sorbet and Sabayon	12
36 months aged Comté from Jura (40g)	12