

PACAI

MANSION - EST. 1677
HOTEL

Influenced by North with a touch of Japanese cuisine our tasting menu reflects the natural flow of ingredients. We select only best seasonal produce from our farmers, forest, ocean and fields.

Our goal is to highlight the ingredients when they are at their absolute best and take you onto a tasting journey created by the PACAI culinary team.

TASTING MENU

Tomato & plum tartlet
Broccolini & trout roe tartlet
Hamachi gunkan
Chawanmushi | Aged pork

Bread

Scallop | Cucumber | Tosazu
Tuna tartar | White currant | Cucumber | Dill
White asparagus | Lemongrass | Onion
Beef tataki | Tomatoes

Lemon verbena „champonelle“

Turbot & cauliflower
Chicken & mushroom

Lemongrass & coffee crème caramel

Madeleine | Brown butter & miso
Cherry pâte de fruit
Bergamot caramel bon bon

Tasting menu 105 €
Beverage pairing 65 €
Champagne 20 €