



Sharing

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- ROYAL IMPERIAL CAVIAR** 30 gramm Kaviar, Blinis, Creme Fraiche 90
- TSARSKAYA AUSTERN** Yuzu-Maracuja Vinigraite per Oyster 8 1/2 Dozen 40 
- KALAMATA OLIVES & WALNUT BREAD** von der Bulle Bäckerei, Beurre d'Isigny-Butter, Maldon Salz 9 
- HANDCUT CHAROLAIS BEEF TARTARE** Bird Chili, Limette, Papadum 27 +Imperial Kaviar 15g 48
- HAMACHI & TUNA SASHIMI** Kokosnuss Milch, Aji Amarillo, Salicorn, Mango 30
- MARINATED BEETROOT** Datteln & Feigen Essig, kandierte Walnüsse, Orangen, Ziegenfrischkäse 24 
- MBASSY MEZZEH** Iberico Schweine-Chorizo, Honig-Creme Fraiche, gerötete Pinienkerne, Simit 18
- BURRATA** Amarena-Kirschen & Essig, Pistazien-Mbassy Kaffeebohnen-Krokant 25 
- GRILLED RED PRAWNS** 5 gegrillte Rote Garnelen, Aleppo Pfeffer, Aioli, gegrillte Zitrone 30
- CASARECCE PASTA** Saisonale Pilze, grüner Spargel, Trüffel-Mascarpone 32 
- MFC MBASSY FRIED CHICKEN** Furikake, Forellenkaviar, Yuzu-Mayo 28
- US-BAVETTE** 180g 42
- A5-WAGYU ENTRECOTE SANDO** 60
- SCALLOPS & FOIE GRAS** Jakobsmuscheln & Foie Gras am Spieß, Maispüree, Sherry Jus 40
- YELLOW CURRY CAULIFLOWER** gerösteter Blumenkohl, Vegane Raita, Granatapfel-Jus 27 

VEGGIES

- HAUSGEMACHTE POMMES FRITES** 9
mit Parmesan & Trüffelmayo +7
- GRÜNER SPARGEL** 9
- CHINESE CUCUMBER SALAD** 9
- WILDER BROKKOLI** 9

FINALE

- CHOCOLATE GANACHE** Tahini-Eiscreme 18 
- BASQUE CHEESECAKE BRULEE** 17
- TIRAMISU** 18

LET'S STAY A BIT LONGER (Residences at AQ)

- PENTHOUSES** 3 Zimmer, ca. 127-283 m² ab 1.942.500 €
- SUPERIOR RESIDENCES** 2-4 Zimmer, ca. 110-178 m² ab 1.785.000 €
- GARDEN RESIDENCES** 2 Zimmer, ca. 68-112 m² ab 1.250.000 €

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€

- IMPERIAL CAVIAR** 30 gramm Caviar, Blinis, Creme Fraiche 90
- TSARSKAYA OYSTERS** Yuzu-Maracuja Vinigraitte per Oyster 8 1/2 Dozen 40
- KALAMATA OLIVE & WALNUT BREAD** from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt 9 
- HANDCUT CHAROLAIS BEEF TARTARE** Bird Chili, Lime, Papadum 27 +Imperial Caviar 15g 48
- HAMACHI & TUNA SASHIMI** Coconut Milk, Aji Amarillo, Salicorn, Mango 28
- MARINATED BEETROOT** Date & Fig Vinegar, candied Walnuts, Oranges, whipped Goatcheese 24 
- MBASSY MEZZEH** Iberico Pork Chorizo, Honey-Creme Fraiche, roasted Pineeds, Simit Bread 18
- BURRATA** Amarena-Cherries & Vinegar, Pistacio- Mbassy Coffeebean-Brittle 25 
- GRILLED RED PRAWNS** 5 grilled red Prawns, Aleppo Pepper, Aioli, grilled Lemon 30
- CASARECCE PASTA** seasonal Mushrooms, green Asparagus ,Truffle-Mascarpone 32 
- MFC MBASSY FRIED CHICKEN** Furikake, Trout Caviar, Yuzu-Mayo 28
- A5- WAGYU SANDO** 60
- US ANGUS BAVETTE** 180g 42
- SCALLOPS & FOIE GRAS** Scallops & Foie Gras, Corn Puree, Sherry Jus 40
- YELLOW CURRY CAULIFLOWER** roasted Cauliflower, Vegan Raita, Pomegranate-Jus 27 
- VEGGIES**  9
- POMMES FRITES** 9
with Parmesan & Truffle-mayo +7
- GREEN ASPARAGUS** 9
- CHINESE CUCUMBER SALAD** 9
- WILD BROCCOLI** 9
- FINALE**
- CHOCOLATE GANACHE** Tahini Ice-Cream 18 
- BASQUE CHEESECAKE BRULEE** 17
- TIRAMISU** 18

*If you have any allergies or intolerances, please contact us