



# THE DOMES



THE DOME S

# NOBU MATSUHISA TASTING MENU

## APPETIZERS

Padron Peppers | Miso  
Edamame | Sea Salt  
Crunchy Rice | Spicy Salmon  
Yellowtail Tuna Sashimi | Jalapeño

## SELECTION OF PREMIUM SUSHI AND SASHIMI

## MAIN COURSES

Beef Filet  
Grilled Free Range Chicken  
Black Cod  
Grilled Asparagus | Yuzu | Dry Miso  
Rice

## ADDITIONALLY

Wagyu Beef  
EUR 140 per 100 Gramm

## DESSERT

“Snowball“  
Madagascar Vanilla Mousse | Pear  
Lemon-Ginger-Granitee | Speculaas crisp

EUR 150 per person

For allergies and intolerances, please ask a member of our team if you require information on the ingredients of the food we serve.



THE  
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## WINTER WONDERLAND

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AMUSE-BOUCHE

PICKED SALMON TROUT

Mustard Seed | Apple | Watercress

BOILED VEAL TIP BROTH

Pistachio Strudel | Chive Oil

GRILLED SADDLE OF VENISON

Roasted Celery Cream | Pistachio Crust | Peppered  
Apricots | Wild Broccoli

MICHEL CLUIZEL LA LAGUNA  
CHOCOLATE

Cassis Berry | Chestnut Cream

EUR 165 per person

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