



solar

APPETIZER & SNACK

small loaf of sourdough bread [vegan] olive juice, herbs and dip	7
hash brown 3g oscietra caviar, char, crème fraîche and fermented white cabbage	10/pcs
chickpea croquette [vegan] porcini mushroom, black garlic and pistachio	7/pcs
solar döner 2024 pulled mushroom, miso, lettuce, red cabbage and pickled onion	9/pcs
carrot "hot dog style" [vegan] mustard, roasted onion and cucumber	6/pcs
marinated radish [vegan] mustard seed, caraway seed, soy cream and apple	15
ceviche of label rouge salmon char caviar, turnip cabbage, grapefruit, wood sorrel and rapeseed	19
tatar of german black angus beef lettuce, egg yolk, caesar dressing and local bread	19
pickled watermelon + chanterelles, sour cherry and pine nuts	14
+ with swiss feta cheese by JUMI	19

imperial caviar berlin | 30g | oscietra caviar

70

alga chips, cucumber and crème fraîche

best of fish in a can by FANGST

14/can

1 # smoked trout

2 # fried herring

3 # sardine no.4

local butter by BUTTERBOYZ and roasted bread

cordon bleu with corn chicken by KIKOK

28

mountain cheese by JUMI, spicy cranberry and ham of duroc pork

fried belly of local apple pig

27

mustard, honey and dill

braised short ribs of aberdeen angus beef by GOP

34

bbq-sauce, smoke flavor and buckwheat

roasted fillet of black angus beef

[grain fed / uruguay] ca. 190g | medium rare

veal jus with pickled winter truffle

47

+ half lobster tail from canada

80

fish of the day

29

sauerkraut-beurre-blanc, chives, horseradish and trout caviar

baked potato [vegan]

24

ajo blanco, whisky flavor and chanterelles

filet of japanese kagoshima wagyu beef [BMS A5]

veal jus with pickled winter truffle

4 side dishes of your choice

199

+ with 2 half lobster tails from canada

264

SIDE DISH

braised pointed pepper goulash-vinaigrette, thyme and sour cream	6
marinated cucumber [vegan] truffle ponzu vinaigrette, macadamia nut and yuzu	7
green bean no.75b [vegan] coconut milk, lemongrass, peanut, ginger and spring onion	6
french fries [vegan] kimchi-mayonnaise, lime and sesame	7
braised eggplant [vegan] salt lemon, caper, coffee and herb salad	6
lukewarm chanterelles [vegan] piedmont hazelnut, parsley and sherry	8

DESSERT

caramelized cheesecake strawberry, crumble, vanilla and lime	14
taste of summer [vegan] whipped cream of mango, passion fruit, ginger, coconut, banana and pineapple	13
ice lolly cocoa butter, raspberry crisp and white chocolate	6/pcs.
selection of swiss raw milk cheese by JUMI fruit bread and truffle honey	18
sugar baby [minimum 2 persons] various sweets from our patisserie	16/pers.

You can't decide what you want to choose?

Then just leave the choice to us, lean back and enjoy 3 surprising courses.
At the end, you have the choice between sweet dessert or cheese:

Menu # Solar	75/pers.
Menu # Chef's Choice	124/pers.

SHARING