

Felix

RECEIVER

Wagye roastbeef | beef stock | lettuce
Honey melon mustard | ayran |
matcha sorbet 21 €

scallop | gooseberry | pea | istrian fish
stock | purple curry | tarragon 16 €

TRANSMITTER

Miso ramen | quail breast | marinated
egg | corn | radish | carrot 9 €

Tom Kha Gai soup | sweet lime filet |
tuna | soy jelly 9 €

SURPRISE MENU 3 TO 4 COURSES

WINE ACCOMPANIMENT

42 € | 52 € | 62 €

22 € | 30 € | 36 €

LEIPZIG 2019

SALUTATION

Norway lobster | lemon sauce | sweet potato | passion fruit | blossom 29 €

Pizza „Asia“ Felix | Kimchi | fermentiertes Eigelb | grüner Spargel | Bambus | Spitzkohl 14 €

MAIN PART

Pollack | Beurre Blanc | pickle | Tsarskaya oyster | corn meal 27 €

Red mullet | sake stock | blackberry | potato filled pasta case | wild broccoli 28 €

Veal rip grilled | beer sauce | sour cherries | potato doughnuts | beachtree mushrooms 28 €

Fricassee pheasant | rice | capers | snow peas | porcino mushroom | buttermilk tandoori 30 €

Jack Fruit | Curry | chickpeas | peas | fragrant rice | tandoori buttermilk 25 €

STEAKS

US Roastbeef 180g | 250g 40 € | 50 €

Filet of veal 38 €

CHOOSE TWO SIDE DISHES À PART:

baked potato | smoked puree of potato

braised onions | salad of asparagus | cassoulet of beans | chamomile carrots

Sauce a part 3,50 €

Sauce bénaise | Cognac- pepper sauce | Café de Paris Butter

With best regards

YOUR FELIX TEAM

P.S. : DESSERT

Chocolate maze muse | dairy pepper granite | amaranth | apricot yuzu 10 €

Variation of apple | marshmallow | verbena | chervil 10 €

Bao bun | ashy goat cheese | port wine figs | avocado 12 €

macht glücklich