

TAMBOURINE ROOM

BY TRISTAN BRANDT

3-COURSE TASTING MENU

140

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AMUSE BOUCHE

CEVICHE | AVOCADO | MANGO

Gemischter Satz, Braitenpuechtorff, Lower Austria, Austria, 2021

GUINEA FOWL | PEPPER | EGGPLANT

Makarounas en Arhi, Cabernet Franc, Paphos, Greece, 2020

RHUBARB | RASPBERRY | ELDERFLOWER

Royal Tokaji 5 Puttonyos Aszu, Tokaj, Hungary, 2017

PETITS FOURS

SIGNATURES BY TRISTAN BRANDT

Enhancements to your experience

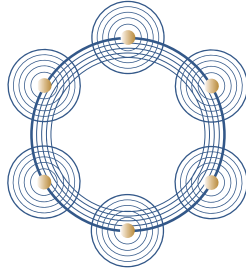
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BEEF TARTARE | CRÈME FRAICHE | CAVIAR 140

PASTA | TRUFFLE | PARMESAN 85

WINE PAIRING

55



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Embark on a culinary journey with Chef Tristan Brandt. Enjoy this artful tasting menu filled with surprises and storytelling leading to flavorful explorations for a global experience paying homage to the history of the Tambourine Room.

Chef Tristan Brandt

Javier Charlesman, Director of Food & Beverage

Timo Steubing, Chef de Cuisine

Logan Seibert, Pastry Chef

Jessica Zimmerman, Patisserie Sous Chef

Alice Santiago, Manager

Vladimir Protasov, Chef de Rang

Melanie Madrazo, Hostess

Brian Ramos-Sanchez, Food Runner