



MENÜ

BANCHAN

BEEF RAGOUT / SENFSAAT / GOCHUJANG
TARTLETTE / KING CRAB / PAPAYA / SAMBAL MANIS
ZWIEBELESSENZ
TUNA TATAR / SCHWARZER REIS / LAUCH

HAMACHI

GEBEIZT / RETTICH / LIMETTEN-KOJI / PISTAZIEN / GIM

WOLFSBARSCH

MÖHREN / CRISPY GOCHUGARU / INGWER-BUTTER

KAISERGRANAT

SELLERIE / KAKI / PASSIONSFRUCHT / GANJANG SAEU

IBERICO SCHWEIN

MANDU / SPITZKOHL / SSAMJANG / NDUJA

REHRÜCKEN

DOENJANG / SCHWARZWURZEL / ROTE BETE-KIMCHI / MAITAKE / CASSIS

SHIITAKE

VALRHONA DULCEY / BIRNE / COMTÉ

PETITS FOURS

169

EMÍ'S WEINBEGLEITUNG SERVIERT IN 6 GLÄSERN + 99
EMÍ'S ALKOHOLFREIE BEGLEITUNG SERVIERT IN 6 GLÄSERN + 85



VEGETARISCHES MENÜ

BANCHAN

ENOKI RAGOUT / SENFSAAT / GOCHUJANG
TARTLETTE / TOFU / PAPAYA / SAMBAL MANIS
ZWIEBELESSENZ
AUBERGINEN TATAR / SCHWARZER REIS / LAUCH

KOHLRABI

RETTICH / LIMETTEN-KOJI / PISTAZIEN / GIM

TOPINAMBUR

MÖHREN / CRISPY GOCHUGARU / INGWER-BUTTER

KRÄUTERSEITLING

SELLERIE / KAKI / PASSIONSFRUCHT / GANJANG SAEU

KÜRBIS

MANDU / SPITZKOHL / SSAMJANG

KARTOFFEL

DOENJANG / SCHWARZWURZEL / ROTE BETE-KIMCHI / MAITAKE / CASSIS

SHIITAKE

VALRHONA DULCEY / BIRNE / COMTÉ

PETITS FOURS

169

EMÍ'S WEINBEGLEITUNG SERVIERT IN 6 GLÄSERN + 99

EMÍ'S ALKOHOLFREIE BEGLEITUNG SERVIERT IN 6 GLÄSERN + 85



MENU

BANCHAN

BEEF RAGOUT / MUSTARD SEED / GOCHUJANG
TARTLET / KING CRAB / PAPAYA / SAMBAL MANIS
ONION ESSENCE
TUNA TATARE / BLACK RICE REIS / LEEK

HAMACHI

CURED / DAIKON RADISH / LIME KOJI / PISTACHIO / GIM

SEA BASS

CARROTS / CRISPY GOCHUGARU / GINGER BUTTER

LANGOUSTINE

CELERIAC / PERSIMMON / PASSION FRUIT / GANJANG SAEU

IBERICO PORK

MANDU / POINTED CABBAGE / SSAMJANG / NDUJA

VENISON LOIN

DOENJANG / BLACK SALSIFY / BEETROOT KIMCHI / MAITAKE /
BLACKCURRANT

SHIITAKE

VALRHONA DULCEY / PEAR / COMTÉ

PETITS FOURS

169

EMI'S WINE PAIRING SERVED IN 6 GLASSES + 99
EMI'S NON-ALCOHOLIC PAIRING SERVED IN 6 GLASSES + 85



VEGETARIAN MENU

BANCHAN

ENOKI MUSHROOM RAGOUT / MUSTARD SEED / GOCHUJANG
TARTLET / TOFU / PAPAYA / SAMBAL MANIS
ONION ESSENCE
EGGPLANT TATARE / BLACK RICE REIS / LEEK

KOHLRABI

DAIKON RADISH / LIME KOJI / PISTACHIO / GIM

JERUSALEM ARTISCHOKE

CARROTS / CRISPY GOCHUGARU / GINGER BUTTER

KING OYSTER MUSHROOM

CELERIAC / PERSIMMON / PASSION FRUIT / GANJANG SAEU

PUMPKIN

MANDU / POINTED CABBAGE / SSAMJANG

POTATO

DOENJANG / BLACK SALSIFY / BEETROOT KIMCHI / MAITAKE /
BLACKCURRANT

SHIITAKE

VALRHONA DULCEY / PEAR / COMTÉ

PETITS FOURS

169

EMI'S WINE PAIRING SERVED IN 6 GLASSES + 99

EMI'S NON-ALCOHOLIC PAIRING SERVED IN 6 GLASSES + 85