
STARTERS

Foie gras, with elderberry turnip, pistachio and brioche	38 €
Grilled Norway lobster with mild Cevennes onions, buttermilk and watercress oil	46 €
Gelatinous Consommé of Iberian pig cheek and praline of Limburger abbey Pig Tail with Imperial caviar	38 €
Mushrooms from Rein mushroom farm, mushroom tapenade, creamy spinach, organic egg yolk and mushroom foam	38 €

INTERMEDIATE COURSES

Grilled wild turbot jus of turbot head, Cavatelli and caper dust	48 / 56 €
Frog legs in garlic-parsley butter with ginger	38 €
Grilled red prawn with melted veal head, pike «Spätzle» and Café de Paris butter	46 €
Glazed ravioli «Dolce» with yellow beet, hazelnut and leek	32 €

MAIN COURSES

Pigeon breast by Theo Kiefer roasted on the carcass with duck liver, roasted hemp seed and Middendorf's hand-rolled sourdough Fregola	56 €
Cheek and Back of Lamb from the Wanderer's Shepherd Stotz with wild garlic and green asparagus	56 €

DISHES FROM 2 PERSONS

BY THE TABLE

Oven roasted truffled poularde (2-4 Persons)	from 145 €
Truffled Poularde in sea salt crust 70 Minutes preparing time (2-4 Persons)	from 160 €
ON PRE-RESERVATION Truffled Poularde in the bladder filled with foie gras, rice and vegetables (2-4 Persons)	from 170 €

CHEESE

Cheese Selection from the trolley from Maître Antony	from 28 €
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Order acceptance for the dishes until 13.15 pm / 20.00 pm

Please understand that our restaurant Schwarzer Adler closes at 3 pm/11 pm. Our bar closes at 0 am.

We keep a separate allergen documentation for our dishes. Please ask our team.