STARTERS

Gambero Rosso 42 €
Cuttlefish | Koshihikari Rice | XO Sauce

Foie Gras Terrine 42 €
Cornelian Cherry | Almond | Rillettes

Char from the Birnbaum Fish Farm 38 €
Smoked eel | Dill
Additional 15 g Caviar by "Imperial Caviar Berlin" 30 €

INTERMEDIATE COURSES

Wild-caught turbot 48 / 56 €
Beurre blanc | Bitter orange | Black salsify | Fregola

Ahrenhorst Catfish 44 €
Jerusalem Artichoke | Leek | Black Walnut

Fried Sweetbread 42 €
Calf's Head | Tripe | Parsley | Citrus

WHITE ALBA TRUFFLE

Cavatelli 62 €
Egg Yolk Cream | Riesling Foam | 3 g Truffle
Each Additional Gram of Truffle 12 €

We offer a vegetarian menu on request.
We charge €8 per person for the cover charge, including bread and water.
Additional costs may apply for adjustments or changes to the menu.
We keep separate allergen documentation for our dishes. Please feel free to ask us.

MAIN COURSES

Pigeon from Théo Kieffer — 62 €
Sauce Salmis | Beetroot | Breisach Mushrooms

Venison from Local Hunt — 62 €
Maultasche | Chicory | Lardo

DISHES FOR TWO OR MORE

Truffled Guinea fowl from "Odefey & Töchter"
Served in two courses, for 2-4 Persons

Oven roasted — starting at 200 €

On advance order

In sea salt crust — starting at 220 €
70 minutes preparing time

In the bladder — starting at 250 €
2 hours preparing time

Turbot en Crôute — starting at 150 €

DESSERT FOR TWO OR MORE

Tarte Tatin flambée — starting at 65 €
Vanilla Ice Cream | Apple brandy