

STARTERS

Marinated langoustine Crustacean flan White asparagus Verjus Additional 15 g Caviar by "Imperial Caviar Berlin"	38 € 30 €
Terrine de Foie Gras Confit Duck Leg Apple-Ginger Ice Wine Jelly Brioche	40 €
Cured sea bass Baby turnip Watercress Chorizo oil	35 €

INTERMEDIATE COURSES

Comté-Tortellini Vin Jaune Green asparagus Morels	36 €
Wild-caught turbot Beurre blanc Cauliflower Elderberry capers	48 / 56 €
Black Forest Char Marigold Apple Potato blini	42 €
Tail of Limburg pig Burgundy snail Mace foam Peas	38 €

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

Challans Quail "en Croûte" 58 €
Wild Garlic | Fermented Kohlrabi | Shiitake

Three Ways of Lamb from Stotz Sheep farm 58 €
Citrus Fruits | Parsley | Potato Dumplings

DISHES FOR TWO OR MORE

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

Oven roasted starting at 180 €

On advance order

In sea salt crust starting at 200 €
70 minutes preparing time

In the bladder starting at 230 €
2 hours preparing time

Loup en Crôte starting at 150 €

DESSERT FOR TWO OR MORE

Tarte Tatin flambée starting at 65 €
Vanilla Ice Cream | Apple brandy
Last order 2:30 pm / 10:30 pm