

# STARTERS

|                                                    |      |
|----------------------------------------------------|------|
| Gambero Rosso                                      | 42 € |
| Cuttlefish   Koshihikari Rice   XO Sauce           |      |
| Additional 15 g Caviar by "Imperial Caviar Berlin" | 30 € |
|                                                    |      |
| Terrine de Foie Gras                               | 42 € |
| Quail   Mirabelle   Hazelnut   Brioche Feuilletée  |      |
|                                                    |      |
| Char from the Birnbaum Fish Farm                   | 38 € |
| Smoked eel   Dill                                  |      |

# INTERMEDIATE COURSES

|                                              |           |
|----------------------------------------------|-----------|
| Wild-caught turbot                           | 48 / 56 € |
| Beurre blanc   Nashi pear   Celery   Gnocchi |           |
|                                              |           |
| White halibut                                | 48 €      |
| Jerusalem artichoke   Grapefruit   Coconut   |           |
|                                              |           |
| Roasted Sweetbread                           | 42 €      |
| Calf's Head   Parsley   Citrus               |           |

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 €  
Porcini | Savoy Cabbage | 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

Loupen 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