

STARTERS

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| Scallop | 38 € |
| Guillardeau Oyster Koshihikari Rice Verjus | |
| Additional 15 g Caviar by "Imperial Caviar Berlin" | 30 € |
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| Terrine de Foie Gras | 40 € |
| Confit Duck Leg Apple-Ginger Ice Wine Jelly Brioche | |
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| Blue Shrimp | 35 € |
| Turnip Watercress | |

INTERMEDIATE COURSES

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| Tortellini | 36 € |
| Comté Sauerkraut sauce | |
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| Wild-Caught Turbot | 48 / 56 € |
| Beurre Blanc Head Jus Bergamot Parmesan Cavatelli | |
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| Norway lobster | 48 € |
| Café de paris Pike-Spaetzle | |
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| Aged Black Forest Dairy Cow Loin | 38 € |
| gently warmed Slices Consommé Bone Marrow | |
| Additionally with Black Winter Truffle | 20 € |

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

Black Forest Beef Tenderloin 66 €
Braised Cheek | Truffle | Pommes Soufflés

DISHES FOR TWO OR MORE PERSONS

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 PERSONS

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