

## 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

Breton mackerel 38 €

Tomato | Onion

## INTERMEDIATE COURSES

Porcini mushroom tartlet 42 €

Kaiserstuhl guanciale | Egg yolk | Parmesan

Wild-caught turbot 48 / 56 €

Beurre blanc | Nashi pear | Celery | Gnocchi

Pike-perch from the IJsselmeer 48 €

Marigold | Muscat pumpkin

Burgundy tripe 38 €

Höri Onion | Smoked eel | Black garlic

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 58 €  
Sauce Salmis | Crêpinette | Beetroot | Breisach Mushrooms

Lamb from Stotz Sheep farm 58 €  
Stuffed pepper | Bean Cassoulet

## 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