

STARTERS

Scallop

Black truffle | Jerusalem artichoke

48 €

Terrine de Foie Gras

Confit duck leg | Quince | Brioche

40 €

Bavarian shrimp

Salsify | Grapefruit

35 €

INTERMEDIATE COURSES

Truffle soup “Paul Bocuse”

Consommé | Foie gras | Puff pastry

68 €

Wild-caught halibut

Black truffle | Cerleriac-potato crust | Beetroot

54 €

Tortellini

Comté | Black truffle | Braised cabbage

48 €

Wild-caught turbot

Beurre Blanc | Parsley | Onion | Bergamot

48 / 56 €

Confit Tristan Spiny Lobster Tail

Chicorée | Yeast | Tangerine

48 €

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

Veal sweetbread “en crôte” 79 €
Black truffle | Sauce Riche | Ox cheeks

Black Forest beef fillet “Rossini” 66 €
Duck liver | Truffle | Soufflé potatoes

Loin and shoulder of venison 58 €
Sauce Poivrade | Maultasche | Celeriac | Brussels sprouts

DISHES FOR TWO OR MORE PERSONS

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

Oven roasted from 180 €

On advance order

In sea salt crust from 200 €
70 minutes preparing time

In the bladder from 230 €
2 hours preparing time

Loup en Crôte from 150 €
Sea Bass in puff pastry

Dessert for two or more

Tarte Tatin flambée per person 32 €
Vanilla ice cream | Calvados
Last order 14.30 / 22.30