

STARTERS

Scallop 48 €
Black truffle | Jerusalem artichoke

Terrine de Foie Gras 40 €
Confit duck leg | Quince | Brioche

Bavarian shrimp 35 €
Salsify | Grapefruit

INTERMEDIATE COURSES

Truffle soup “Paul Bocuse” 68 €
Consommé | Foie gras | Puff pastry

Wild-caught halibut 54 €
Black truffle | Cerleriac-potato crust | Beetroot

Tortellini 48 €
Comté | Black truffle | Braised cabbage

Wild-caught turbot 48 / 56 €
Beurre Blanc | Parsley | Onion | Bergamot

Confit Tristan Spiny Lobster Tail 48 €
Chicorée | Yeast | Tangerine

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 crûte” 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 Pouarde 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 Crûte from 150 €
Sea Bass in puff pastry

Dessert for two or more

Tarte Tatin flambée per person 32 €
Vanila ice cream | Calvados
Last order 14.30 / 22:30