

STARTERS

Scallop	38 €
Oyster Koshihikari Rice Verjus	
Additional 15 g Caviar by "Imperial Caviar Berlin"	30 €
Terrine de Foie Gras	40 €
Confit Duck Leg Apple-Ginger Ice Wine Jelly Brioche	
Bavarian shrimp	35 €
Salsify Grapefruit	

INTERMEDIATE COURSES

Tortellini	48 €
Comté Black truffle Braised cabbage	
Wild-Caught Turbot	48 / 56 €
Beurre Blanc Head Jus Bergamot Parmesan Cavatelli	
Confit Tristan Spiny Lobster Tail	48 €
Chicorée Yeast Tangerine	
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

Veal sweetbread “en crôte” 79 €
Black truffle | Sauce Riche | Calf's Head

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

Pigeon from Théo Kieffer 58 €
Brussels Sprouts | Jerusalem Artichoke | Liver Slice

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

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