

STARTERS

Langoustine Carpaccio	38 €
Gelled tomato essence Verbena Zucchini	
Additional 15 g Caviar by "Imperial Caviar Berlin"	30 €
Terrine de Foie Gras	40 €
Quail Celery Black walnut Chamomile	
Black forest trout	36 €
Vichyssoise Gooseberry Quail's egg	

INTERMEDIATE COURSES

Wild mushroom tartlet	42 €
Chanterelles Porcini Smoked eel	
Wild-caught turbot	48 / 56 €
Beurre blanc Radish Mullet roe Garganelli	
Atlantic monkfish	48 €
Cauliflower Curry Coffee	
Breton Red Mullet	44 €
Aubergine Ricotta	

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 | Artichoke | Chanterelles | Liver-sandwich

Lamb from Stotz Sheep farm 58 €
Bell Pepper | Merguez | Beans

DISHES FOR TWO OR MORE

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 flambée starting at 65 €
Vanilla Ice Cream | Apple brandy
Last order 2:30 pm / 10:30 pm