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## STARTERS

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Terrine of Foie Gras Apricot   Pistachio   Brioche	40 €
Tartar of Black Forest Beef Sturgeon mousse   Jellied consommé   Rösti	42 €
Additionally 15g Imperial Caviar	30€
Red Prawn Variation of Tomato   Black Garlic	38€

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## INTERMEDIATE COURSES

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Wild-caught turbot Beurre Blanc   Watermelon   Parmesan   Garganelli	48 / 56 €
Norway lobster Citrus Sauce   Cocoa Bean   Fig leaf oil	48 €
Glazed ravioli Pecorino   sauce of green olives   dried date tomato	35 €
Sweetbread and Tongue of Veal Nasturtium   Artichoke	44 €
OFFERED WHEN AVAILABLE	
Frog legs Foamed butter   Garlic   Parsley   Ginger	38 €

For the cover charge, including bread, butter, and a flat rate for water, we charge €7 per person.

Please understand that our restaurant Schwarzer Adler closes at 3 pm/11 pm.  
Our bar closes at 0 am.

We keep a separate allergen documentation for our dishes. Please ask our team.

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## MAIN COURSES

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Theo Kieffer's pigeon en croûte  
Salmi sauce | Chanterelles | Spinach 58 €

Lamb from the Stotz nomadic sheep farm  
Loin | Shoulder | Beans | Bell pepper 58 €

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## DISHES FROM 2 PERSONS

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Whole oven roasted truffled poularde  
(2-4 Persons) from 180 €

ON PRE-RESERVATION

Whole truffled Poularde in sea salt crust  
70 Minutes preparing time  
(2-4 Persons) from 200 €

Whole truffled Poularde in the bladder from 230 €

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## CHEESE

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Cheese Selection from the trolley  
Maitre Antony from 28 €