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## STARTERS

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Radish Gazpacho  
Cucumber Chutney | Cucumber Sorbet 32€

Terrine and creme brûlée of foie gras  
Homemade verjus | elderflower | pistachio 40 €

Sturgeon mousse and imperial caviar  
Spinach ravioli | Horseradish | Beetroot 42 €

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## INTERMEDIATE COURSES

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Wild-caught turbot  
Beurre Blanc | Watermelon | Parmesan | Garganelli 48 / 56 €

King Crab  
Citrus Sauce | Cocoa Bean | Fig leaf oil 48 €

Glazed ravioli  
Pecorino | sauce of green olives | dried date tomato 35 €

Calf sweetbread  
Potato–Celery Foam | Artichoke | Turtle Spice 44 €

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 145 €

ON PRE-RESERVATION

Whole truffled Poularde in sea salt crust  
70 Minutes preparing time  
(2-4 Persons) from 160 €

Whole truffled Poularde in the bladder from 170 €

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## CHEESE

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Cheese Selection from the trolley  
Maitre Antony from 28 €