

STARTERS	
Slices of goose liver terrine with oxtail jelly, celery and walnuts	40 €
Scottish Label Rouge Salmon in Buttermilk, Imperialkaviar, onion facets and smoked eel	42 €
Homemade sausage and braised cheek from Alblamm Onion chutney, wild garlic and potato foam	38 €

INTERMEDIATE COURSES	
Grilled wild-caught turbot with turbot jus and Venererisotto	48 / 56 €
Langoustine in Vadouvan bisque with nasturtium, praline of pig's tail and Pom-Pom blanc	48 €
Glazed ravioli with Pecorino „Dolce“, sauce from green olives, Chickpea and young leek	35 €

MAIN COURSES	
Theo Kieffer's squab with seared duck liver, hemp seeds, broccoli, Middendorfs sourdough fregola and dark chocolate	58 €
Rack of Lamb from Stotz's sheep farm with umbrian mountain lentils, mushrooms from Pilzhof Rhein and blood sausage	58 €

DISHES FROM 2 PERSONS BY THE TABLE	
Whole oven roasted truffled poularde (2-4 Persons)	from 145 €
Whole truffled Poularde in sea salt crust 70 Minutes preparing time (2-4 Persons)	from 160 €
ON PRE-RESERVATION	
Whole truffled Poularde in the bladder filled with foie gras, rice and vegetables (2-4 Persons)	from 170 €

CHEESE	
Cheese Selection from the trolley from Maître Antony	from 28 €

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

Order acceptance for the dishes until 13.15 pm / 20.00 pm  
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.