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## STARTERS

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Terrine of Foie Gras  
Confit Duck Leg | Quince | Brioche 40 €

Scallop  
Oyster | Koshihikari Rice | Own Verjus 38 €  
Additional 15 g Caviar from Imperial Caviar Berlin 30 €

Bavarian Shrimp  
Salsify | Pink Grapefruit 35€

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## INTERMEDIATE COURSES

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Wild-caught turbot  
Beurre Blanc | Parsley | Pearl Onion | Bergamot 48 / 56 €

Bitter salads from Forchheim  
Confit Egg yolk | Vin Jaune 35 €

Norway lobster  
Tamarillo | Cuttlefish Ravioli | Black Trumpet 48 €

We are pleased to offer a vegetarian menu.

We charge €8 per person for the cover, including bread, butter, and a water flat rate.

Additional costs may apply for adjustments or modifications to the menu.

We maintain a separate allergen documentation for our dishes. Please feel free to ask us.

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## MAIN COURSES

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Three kinds of venison  
Poivrade sauce | Beetroot | Blackberry 58 €

Black Forest beef fillet 'Rossini'  
Duck liver | Truffles | Soufflé potatoes 66 €

Celeriac and black truffle tartlet  
Sauce Périgueux | Mont d'Or 58 €

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## DISHES FOR TWO OR MORE PERSONS

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Truffled bresse poularde from Odefey&Töchter  
Served in two courses, for 2-4 persons

Oven roasted from 180 €

ON PRE-RESERVATION

In sea salt crust from 200 €  
70 Minutes preparing time

In the bladder from 230 €  
2 hours preparing time

Bar de Ligne en Crôut from 150 €  
Sea Bass in Puff Pastry

Dessert for two or more persons

Tarte Tatin flambée per person 32 €  
Vanilla Ice Cream | Calvados  
Last order 2:30 pm / 10:30 pm