

STARTERS	
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 €
Octopus Lovage broth Saffron dumplings graffiti aubergine	38 €

INTERMEDIATE COURSES	
Wild-caught turbot Turbot head jus beurre blanc Venere risotto	48 / 56 €
Langoustine Pike spaetzle calf's head café de Paris butter	48 €
Glazed ravioli Pecorino sauce of green olives dried date tomato	35 €
Calf sweetbread Potato–Celery Foam Artichoke Turtle Spice	44 €

MAIN COURSES	
Theo Kieffer's nest pigeon Sauce Marchand de Vin Duck Liver Spleen Brioche	58 €
Saddle of Lamb from Stotz sheep farm Shoulder Stuffed Onion Burgundy Snail Polenta	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 Maitre Antony	from 28 €

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.