MENU

AUTHENTC | DOWN TO EARTH | FRENCH

CAVIAR & OYSTERS

Sustainably farmed from aquaculture
Served at the table with Brioche Toast & Crème Fraiche

Imperial Baerii [1/2/7] 10g 32
Elegant, layered, very aromatic. Perfect for those who prefer intense caviar enjoyment. Its great popularity in gourmet circles is due to its spicy flavor, soft texture, and creaminess.

Imperial Ossetra [1/2/7] 10g 36
Wonderfully nutty with a splendid play of colors. Ossetra caviar of the sturgeon species Acipenser gueldenstaedtii. The grain is slightly smaller and pleasantly flavored. On the palate, this caviar develops a wonderful creaminess.

French Oysters [1/2/7/12] 6 Stück 29
Shallot Mignonette | Lemon | Pumpernickel 12 Stück 52

MUSSELS

Moules Marinière [2/7/9/12] 1 Kg 29
Mussels | Root Vegetables | Creamy Herb Sauce | Parsley
Perfect for sharing

STARTERS

Foie Gras Terrine | Marinated Pear | Port Wine [1/3/5/7] Brioche Toast	32
Ceasar Salat | Confit Tomatos | Parmesan | Croûtons [1/3/4/7/9/10]	18
Add on: 5 Tiger Prawns [2/7]	18
Add on: Corn Fed Chicken Breast	14
Add on: Fried Mushrooms [7]	10
Bouillabaisse Carte Blanche | Seafood [1/2/3/4/7/9/12] Root Vegetables | Rouille | Lobster Fond	25
Goats Cheese Brûlée | Wild Herb Salad [5/7] Red Chicory | Pistachio | Raspberry Balsamic	25
Salmon Carpaccio *Label Rouge* [7/10] Fennel | Cucumber | Keta Caviar | Orange | Nori	27
Handcut Beef FilletTatar [3/4/7/10] SIGNATURE Traditionally marinated und prepared at your table | Brioche Toast	33
Vegan Garden Salad [9/10] Purple Potatoes | Avocado | Chick Peas | Lettuce Hearts Olive | Dijon Mustard	21
Add on: Burrata	9

MAIN COURSE

Corn-fed Chicken Supreme [7] 31
Hokkaido-Pumpkin Risotto | Mushrooms | Truffle-Parsley Salad

Pan Seared Sea Bream | Brandade | Bronze Fennel [2/4/7/9] 38
Mussel-Saffron Broth

Grilled Entrecôte [1/3/7/9/12] (250g) **SIGNATURE** 45
Green Beans | Carrots | Pommes Allumettes | Bernaise

Beef Tenderloin [3/7/9/12] (180g) 47
Seasonal Vegetables | Creamy Wild Mushrooms
Dauphinois Potatoes | Red Wine Jus

Slowly Braised Lamb Shank [1/9/10] 42
Green Beans | Pomme Purée | Provencial Herb Jus

Handmade Truffle Pasta [1/3/7] 33
Shaved Truffle | Parmesan-Comté Cream Sauce

Whole Roasted Romanesco (V) [3/7] 28
Organic Egg | Vichy Carrot | Red Chicory | Parmesan

SWEETS

Vanilla-Tonka Crème Brûlée | Passion fruit [3/7]	17
Mousse au Chocolat [5/6/7] Marinated Cherries | Cherry Ice Cream | Pistachio	19
Crêpes Suzette [1/3/6/7 /12] **SIGNATURE** Orange | Grand Marnier | Vanilla Ice Cream	20
Warm Apple Tarte Tatin [1/3/6/7] Caramel Sauce | Walnut | Vanilla Ice Cream	16
French Cheese Selection [1/6/7/10] Fig Mustard | Grapes | Nuts | Fruitbread	24

ALLERGENE

Gluten haltiges Getreide 1 | Schalen-und Krustentiere 2 | Ei 3 | Fisch 4 | Nüsse & Erdnuss 5 | Soja 6
Milch oder Laktose 7 | Hülsenfrüchte 8 | Sellerie 9 | Senf 10 | Sesam 11 | Sulfite 12 | Lupinen 13 | Weichtiere 14

Alle Preise in € inklusive Mehrwertsteuer. Bitte beachten Sie, dass unsere Gerichte Allergene enthalten können.
Für weitere Informationen oder Hilfe wenden Sie sich bitte an das Serviceteam.