



## **starters**

6 Oysters „Fines de Claires“  
21€

medallions of lobster with artichokes & herbal Hollandaise  
30€

tataki of tuna with Wakame & Chinese noodles  
26€

terrine of Foie Gras  
with jellied Sauternes & Brioche  
29€

Bündnerfleisch (air dried meat)  
with Munster (cheese) & black-caraway-seed-oil  
26€

pasta with white truffle  
35€



## **soups**

pumpkin soup with shrimps  
14€

truffled sun choke soup  
16€

tomato consommé  
flavored with star anise & prawn  
19€

Bouillabaise Marseillaise  
with Rouille, Gruyère cheese & Croûtons  
17€

## **veggie**

beetroot carpaccio with goat cheese & candied nuts  
21€

vegetable tempura  
with candied tomato-ginger-salsa & lamb's lettuce  
23€

Strudel of turnip cabbage & Ricotta with herbal salad  
& pumpkin seed dressing  
23€



## *fish*

*fillet of turbot with lady-grey-sauce,  
chards & carrots  
33€*

*fin of Breton ray with variation of peas & herbal emulsion  
31€*

*fillet of sea bass  
with truffled black salsify  
35€*

## *meat*

*fillet of veal with fresh truffle  
& Pommes Maccaire  
43€*

*Entrecote of Red Heifer beef with vegetables,  
port-wine-shallots & Pommes Tartiflette  
37€*

*fillet of Irish beef  
with Barolo-sauce, sweetheart cabbage & pretzel-dumplings  
38€*

*medallion of venison with rosehip sauce & sautéed parsnip  
36€*



## *desserts*

Matcha-Crème Brûlée with black sesame ice-cream

14€

chocolate 'Cannolo"

with spume of Ricotta & pears-saffron-sorbet

16€

'Gâteau Opera'

with white chocolate-coffee-ice-cream, almonds-Sablé  
hazelnut ice-cream & hazelnut-Fleur de Sel- crumble

16€

verveine- panna cotta

with milk chocolate hazelnut ice-cream

16€

New York – cheesecake mit red wine figs  
& liquorice ice-cream

14€

selection of French cheese

16€