



## **starters**

6 Oysters „Fines de Claires“  
21€

medallions of lobster  
with avocado tartar & beetroot carpaccio  
30€

tataki of tuna with wakame salad & sesame cream  
26€

terrine of Foie Gras with apple jelly & brioche  
30€

Bresaola (air dried beef)  
with asparagus salad & basil pesto  
24€

tartar of beef  
with Belper Knolle / Swiss truffles (cheese)  
28€



## **soup**

creamed asparagus soup with pickled salmon  
14€

morels consommé  
14€

Bouillabaise Marseillaise  
with Rouille, Gruyère cheese & Croûtons  
17€

borsht  
with smoked eel and caviar  
18€

## **veggie**

dandelion salad with Vacherin Fribourgeois in phyllo pastry  
and caramalized rhubarb  
22€

beetroot carpaccio with goat cheese & candied nuts  
21€

linguine with green & white asparagus & radicchio  
20€



## *fish*

*filet of pike-perch with sesame crust,  
lemon risotto and Riesling jus*  
31€

*filet of Turbot  
with spicy Papaya, starweed vegetable & violet potato*  
34€

## *meat*

*filet of calf  
with creamed morels & savoy cabbage Strudel*  
37€

*filet of Irish beef  
with mashed potatoes and wild garlic gravy*  
39€

*medallion of lamb with ras el hanout gravy,  
mashed artichokes & carrots*  
36€

*German white asparagus with boiled potatoes,  
melted butter and Sauce Hollandaise*  
22€

*in addition with:*

<i>parma ham / cooked ham</i>	<i>11€</i>
<i>filet of beef</i>	<i>19€</i>
<i>filet of veal</i>	<i>19€</i>
<i>filet of sea bass</i>	<i>19€</i>



## *dessert*

*Crème Brûlée with white chocolate  
& mandarin sorbet  
15€*

*compote of rhubarb  
with meringue and vanilla ice cream  
16€*

*lemon tiramisu with fresh strawberries  
& sour cream - raspberry ice cream  
16€*

*tarte au chocolat with yogurt ice cream  
16€*

*selection of french cheese  
16€*