



starters

6 Oysters „Fines de Claires“
21€

tuna with potatoe-glass noodle and ponzu
28€

Büsumer crabs
with Cognac-crème and mini chicory
28€

terrine of Foie Gras
with Lillét-jelly and brioche
30€

tartar of beef
with roasted potato chips
28€



soups

clarified potato soup
with Perigord truffle and truffle flan
25€

Bouillabaisse Marseillaise
with Rouille, Gruyère & Croûtons
17€

veggie

beet root carpaccio with fresh goat cheese, walnuts & thyme-honey
23€

sweet potato- curry
with mixed vegetables
25€

pasta

Linguine with Perigord truffle
30€

ravioli of lobster
with lobster-sauce and chard
24€ / 28€



fish

sole with melted butter and potatoes
33€

fillet of sea bass
with red Camargue rice, sugar snaps and saffron sauce
35€

giant prawn with green onion and shellfish mousseline
39€

meat

guinea fowl with lemon sauce and gnocchi
34€

fillet of beef with truffled Molterno-cheese and broccoli
41€

entrecote with red wine-onion-sauce and potato gratin
32€

fillet of veal with morel cream and pommes maccaire
39€

lamb with wild garlic sauce and rosemary potatoes
36€



desserts

crème brulee with cassis sorbet
14€

adoption of perfume
ginger cream, lychee sorbet & orange granite
16€

chocolate soufflé with passionfruit sorbet
16€

homemade selection of sorbet
12€

selection of French cheese
16€