

POUR LE PLAISIR

OYSTERS SPÉCIALE DE CLAIRE DANIEL SORLUT
NO° 2 GRAND CRU MARENNES-OLÉRON IGP
6 PCS 27€

PINZGAUER „FAKE SNAILS“
BEEF FILLET TIPS GRATINATED WITH AUSTRIAN MOUNTAIN CHEESE
AND HERBED BUTTER 19€

GRATINATED SEAFOOD
OYSTER, RAZOR CLAM, SCALLOP, VENUS CLAM, MUSSELS 33€

TERRINE OF FOIE GRAS WITH JELLIED SAUTERNES & MINI-GUGELHUPF 42€

STARTERS

MEDALLIONS OF LOBSTER WITH MINCED AVOCADO
& CARPACCIO OF BEET ROOT 36€

STEAK TARTARE OF CHAROLAIS-BEEF
WITH BELPER KNOLLE / 'SWISS TRUFFLE' (CHEESE) 31€

SAUTEED SCALLOPS WITH MOUSSE FROM ASPARAGUS
AND ROASTED CAULIFLOWER 29€

TATAKI OF YELLOWFIN TUNA
WITH A RELISH OF MANGO & CHILIES, CRYSTAL SOY SAUCE 29€

SAUTEED FOIE GRAS WITH CARAMELISED RHUBARB 42€

SOUPS

BOUILLABASSE MARSEILLAISE
WITH ROUILLE, GRUYÈRE & CROÛTONS 22€

CREAMED ASPARAGUS SOUP WITH SHRIMPS AND PINK PEPPER 16€

'MÖNCHENWERTH' LEEK SOUP WITH CRAYFISH 20€

VEGETARIAN

CARPACCIO OF BEET ROOT WITH
GRATINATED GOAT CHEESE AND LENTILS-SALAD 24€

SOUTH TYROLIAN SPINACH DUMPLING
WITH MOUNTAIN CHEESE, OYSTER MUSHROOMS
AND NUTMEG-BLOSSOM-BUTTER
SMALL 22€ / LARGE 32€

LINGUINI WITH GERMAN TRUFFLE (TUBER AESTIVUM)
SMALL 22 € LARGE 32 €

GERMAN WHITE ASPARAGUS, NEW POTATOES,
SAUCE HOLLANDAISE/WILD GARLIC-HOLLANDAISE/MELTED BUTTER 29€

MAIN DISHES

FILLET OF CHAROLAIS BEEF
WITH FRESH CHANTERELLES & WILD GARLIC- POMMES MACCAIRE 49€

SADDLE OF VENISON WITH CARAMELIZED RHUBARB,
MASH OF WHITE ONION & POTATO-SOUFFLÉ 47€

VEAL CUTLET OF NORMANDY SUCKLING CALF WITH FRESH MORELS
GREEN ASPARAGUS AND NOIRMOUTIER POTATOES 49 €

CALF'S LIVER ,PROVENCAL ' WITH TOMATO CONCASSE,
MEDITERRANEAN HERBS AND POTATO MASH 35€

FILLET OF PIKE PERCH
WITH "LEIPZIGER ALLERLEI"
FRESH MORELS, WHITE ASPARAGUS & CRAYFISH, BOILED POTATOES 47€

FILLET OF ATLANTIC OCEAN, WILD-CAUGHT TURBOT
WITH WILD ASPARAGUS RISOTTO & CRUSTACEAN SAUCE 52€

MEDALLIONS OF MONKFISH
WITH A POTATO-LEMON- MASH AND SORREL-SAUCE 45€

GERMAN WHITE ASPARAGUS, NEW POTATOES,
SAUCE HOLLANDAISE/WILD GARLIC-HOLLANDAISE/MELTED BUTTER
-WITH FILET OF VEAL 49€
- COOKED HAM AND / OR SERRANO HAM (RAW)39€
- FILLET OF TURBOT 49€

DESSERTS

BERGAMOT SORBET
WITH SPARKLING ELDERFLOWER-VERJUS 11€

MOUSSE OF RHUBARB WITH FRENCH STRAWBERRY TARTELETTE
& STRAWBERRY ICE CREAM 18€

BLACK FOREST 'EVOLUTION'
BLACK FOREST CAKELET, CHERRY RAGOUT, CHERRY SORBET 18€

PANNA COTTA
WITH BLOOD ORANGE & ALMOND MILK-ICE-CREAM 17€

CRÈME BRÛLÉE WITH BLACK CURRANT SORBET 15€

'PAVLOVA' - MERINGUE WITH FRESH STRAWBERRIES
& RASPBERRY SORBET 16€

VARIATION OF ELDERFLOWER
(MOUSSE, SORBET, FRIED BLOSSOM) 16€

SELECTION OF FRENCH CHEESE 18€