

IN FRONT

SPÉCIALES OYSTERS PLÉIADE POGET LA TREMBLADE
CHESTER BREAD, RED WINE SHALLOT SAUCE ^{A1, D, G}

PER PIECE 6,00 €

THE DUCK

OUR MENU-RECOMMENDATION FOR TWO PEOPLE

DUCK FROM TOP TO TOE

WALDORF SALAD, HAZELNUT, DUCK HAM, DUCK FOIE GRAS, TOPINKY,
DUCK GIZZARD, DUCK HEART ^{A1, G}

GRATED DUCK LIVER

ELDER-FLOWER-JELLY, MARINATED STRAWBERRIES, GREEN PEPPER, BRIOCHE ^{A1, G}

“DUCK TEA“

ASIAN DUCK CONSOMMÉ, WAN TAN, ENOKI MUSHROOM, GINGER, SHISO CRESS ^{A1, C, F}

CONFIT CHALLANS DUCK LEG

POTATO FOAM, SUMMER TRUFFLE ^{A1, G}

CHALLANS DUCK BREAST CARAMELIZED WITH HONEY AND SPICES

PUMPKIN, ORANGE ZEST, PUMPKIN SEED OIL, MOLE ^{A1, C, G, I}

GRILLED PINEAPPLE

FENNEL BLOSSOM ICE CREAM, POPPY SEED OIL, NOUGAT ^{A1, A5, C, G, K}

PER PERSON 135,00 €

TO CLOSE

GOAT CHEESE-THYME ICE CREAM, KUMATO, ACACIA HONEY ^{A1, C, G}

16,00 €

SELECTION OF CHEESE FROM OUR AFFINEUR “KÄSE KOBER“ FROM HAMBURG

25,00 €

ALL PRICES IN EURO INCLUDING VAT.

Please ask our staff for the key to the listed allergens and additives,
as well as vegetarian or vegan food alternatives.

6:30 – 10:00 pm, last order: 9:00 pm

JRE
JEUNES RESTAURATEURS

MICHAEL KAMMERMEIER
RESTAURATEUR

ELENA HART
SOMMELIÈRE

ANTON STEINER
RESTAURANT MANAGER

KITCHEN CIRCLE

CARPACCIO FROM TRISTAN LOBSTER

PINEAPPLE, FENNEL, LOBSTER ICE CREAM, QUINOA, CURRY ^{A1, B, C, D, I}

“GLENN DOUGLAS“ SALMON TROUT

KOHLRABI, LECHE DE TIGRE, AVOCADO, CORIANDER, TROUT CAVIAR, CORN ^{A1, D, G, I}

PINK ROASTED VEAL HEART

POTATO-RAVIOLI, MUSTARSCRUST, BUTTERHEAD LETTUCE, LOVAGE, RADISH ^{A1, C, G, J}

BALFEGO TUNA BELLY

VEGAN BOUILLABASSE, SAFFRON-AIOLI, ARTICHOKE, PASSEPIERRE ^{A1, D, G}

ICELAND-WOLFFISH

CAULIFLOWER, PICKLED EGGYOLK, PARSLEY, FLAXSEED-VINAIGRETTE ^{A1, C, D, G}

BAVARIAN VENISON

PARSLEY ROOT, PEAR, MUSHROOM CRUNCH, YARROW, SPRUCE SPROUT ^{A1, G}

HOP CREAM

SKYR-SORBET, PICKLED PLUM, SOUR DOUGH ^{A1, C, G, H}

5 COURSE MENU	139,00 €
6 COURSE MENU	154,00 €
7 COURSE MENU	169,00 €

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