



## STARTER

<b>30 G OSSIETRA CAVIAR</b> WITH CREME FRAÎCHE AND BLINIS	65,00 €
<b>OYSTER PLEIADE POGET</b>	PIECE 6 €
<b>ICEBERG SALAD</b> WITH POMEGRANATE VINAIGRETTE, SUNFLOWER SEEDS, CROÛTONS, CREAM FRAÎCHE	16,00 €
<b>MARINATED PORK BELLY</b> WITH MUSTARD MAJO, RADISH, BLACK BREAD, BEANS, CHIVES	22,00 €
<b>TUNA CARPACCIO</b> WITH TOMATOES, OLIVE, PINE NUTS, FENNEL, CAPERS, RUCOLA	24,00 €
<b>DUCK LIVER PARFAIT</b> WITH RHUBARB JELLY, RHUBARB, ALMONDS, BRIOCHE	23,00 €
PLUS A GLASS OF ST ANTONY HIPPIING RIESLING KABINETT 0.1L	8.00 €
<b>ASPARAGUS CREAM SOUP</b> WITH BRIOCHE CROÛTONS AND CHIVES	15,00 €

## MAIN COURSES

<b>TAGLIATELLE</b> WITH EGG YOLK AND SUMMER TRUFFLES	30,00 €
<b>SEA BASS</b> WITH LEMON RISOTTO, GREEN ASPARAGUS AND RUCOLA	39,00 €
<b>ARCTIC CHARR</b> IN BROWN BUTTER CONFIT, WITH CAULIFLOWER CREAM, CAULIFLOWER AND CHIVE OIL	36,00 €
<b>VENISON RAGOUT</b> WITH RÖSTI, MUSHROOMS AND WILD BROCCOLI	35,00 €
<b>KÖNIGSBERGER KLOPSE</b> WITH RICE, WILD BROCCOLI AND CAPERS SAUCE	29,00 €
<b>CHICKEN BREAST STUFFED</b> WITH CHORIZO, MASHED POTATOES AND VEGETABLES	31,00 €

## DESSERT

<b>MILLE FEUILLE</b> WITH RHUBARB COMPOTE, VANILLA CREAM AND RHUBARB SORBET	15,00 €
<b>AFFOGATO</b>	9,00 €
<b>THREE TYPES OF ICE CREAM &amp; SORBET</b>	13,00 €

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.