

SPÉCIALES OYSTER PLÉIADE POGET
LA TREMBLADE
CHESTER BREAD, SHALLOT VINAIGRETTE
PER PIECE 6,00 €

CAVIAR
CREAM FRAÎCHE & BLINI
IMPERIAL GOLD SCHRENCKII & HUSO 30 g 65,00 €
N25 UMAI KALUGA & SCHRENCKII 50 g 125 €

KITCHEN MENU

IKEJIME SEA BASS FROM THE CROATIAN COAST
FENNEL, AMALFI LEMON, OLIVE, PISTACHIO, MASCARPONE, BASIL SORBET

GLENN DOUGLAS SALMON TROUT IN ASPARAGUS CREAM
ASPARAGUS, TARRAGON, ELDERFLOWER VINAIGRETTE

SWABIAN PORK BELLY
BLACK RADISH, CABBAGE, CARAWAY SEED BRITTLE, SOURKRAUT ICE CREAM

TRISTAN SPINY LOBSTER
PEA CREAM, MANGO, SUGAR PEAS, CRISPY RICE, COCONUT, GREEN CURRY

BACON WRAPPED VENISON
MAITAKE MUSHROOMS, TAHOON HERB, PARSLEY ROOT, CASSIS, MUSHROOM ESSENCE

CALF FROM HEAD TO TOE
FILLET, TONGUE, SWEATBREAD & TAIL
CAULIFLOWER, BARLY, PEARL ONION

CHEESE TROLLEY
FROM OUR MAITRE AFFINEUR WALTMANN
OR

POPCORN ICE CREAM
FOREST STRAWBERRY CREAM, RHUBARB, STRAWBERRY SUD, LEMON HERB

7 COURSE MENU	215,00 €	7 COURSE WINE PAIRING	115,00 €
6 COURSE MENU	200,00 € WITHOUT LOBSTER	6 COURSE WINE PAIRING	100,00 €
5 COURSE MENU	185,00 € WITHOUT LOBSTER & VENISON	5 COURSE WINE PAIRING	85,00 €
4 COURSE MENU	170,00 € WITHOUT LOBSTER, TROUT & VENISON	4 COURSE WINE PAIRING	70,00 €

YOUR HOST WISH YOU A LOT OF PLEASURE

PETER BERGER DAT PHAM JESSICA DONCASTER SEBASTIAN SCHUPP
SAKHINUR GAZIEVA SEYDI SAYILIR SANDRO GRÜNHEID MARCO VOSSBERG
MICHAEL KAMMERMEIER JIMMY LEDEMAZEL

RESERVATION ONLY

BRAISED BARBARIE CORN FED DUCK „ PRINCE DE DOMBES JEAN CLAUDE MIÉRAL “
CARVED TABLESIDE FOR TWO AND SERVED IN THREE COURSES

VEGETARIAN MENU

BUFFALO BURRATA

FENNEL, AMALFI LEMON, OLIVE, PISTACHIO, MASCARPONE, FROZED BASIL

WHITE ASPARAGUS

ASPARAGUS, TARRAGON, ELDERFLOWER VINAIGRETTE

BBQ CELERY

BLACK RADISH, CABBAGE, CARAWAY SEEDS BRITTLE, SOURKRAUT ICE CREAM

FRIED DAIKON

PEA CREAM, MANGO, SUGAR PEAS, CRISPY RICE, COCONUT, GREEN CURRY

CONFIED PARSLEY ROOT

MAITAKE MUSHROOMS, MUSHROOM HERB, PARSLEY ROOT, CASSIS, MUSHROOM BOOK

BRAISED CAULIFLOWER

MARINATED, SHAVED, PICKLED, BAKED, CONFATED EGG YOLKS

CHEESE TROLLEY

FROM OUR MAITRE AFFINEUR WALTMANN

OR

BANANA ICE CREAM

PANDAN BISQUIT, CASHEWS, PASSION FRUIT, LIME LEAVES

7 COURSE MENU	180,00 €
6 COURSE MENU	170,00 € WITHOUT DAIKON
5 COURSE MENU	160,00 € WITHOUT DAIKON & PARSLEY ROOT
4 COURSE MENU	150,00 € WITHOUT DAIKON, ASPARAGUS & PARSLEY ROOT

7 COURSE WINE PAIRING	115,00 €
6 COURSE WINE PAIRING	100,00 €
5 COURSE WINE PAIRING	85,00 €
4 COURSE WINE PAIRING	70,00 €

YOUR HOST WISH YOU A LOT OF PLEASURE

PETER BERGER	DAT PHAM	JESSICA DONCASTER	SEBASTIAN SCHUPP
SAKHINUR GAZIEVA	SEYDI SAYILIR	SANDRO GRÜNHEID	MARCO VOSSBERG
MICHAEL KAMMERMEIER	JIMMY LEDEMAZEL		

JRE
JEUNES RESTAURATEURS

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.