

SPÉCIALES OYSTERS PLÉIADE POGET  
LA TREMBLADE  
CHESTER BREAD, RED WINE SHALLOT SAUCE <sup>A1, D, G</sup>

PER PIECE 6,00 €

## KITCHEN MENU

RED PRAWN TATAR  
FENNEL, GREEN APPLE, QUINOA, LOBSTER CREAM <sup>A1, B, C, G</sup>

GLEN DOUGLAS SALMON TROUT  
CABBAGE TURNIP, AVOCADO, CORIANDER, LECHÉ DE TIGRE <sup>D, F, G</sup>

TRISTAN ROCK LOBSTER & GALICIAN PORK BELLY  
SWEETHEART CABBAGE, PURPLE RADISH, GREEN CURRY, WASABI PEA <sup>A1, B, G</sup>

TURBOT FRIED WITH ELDERFLOWER BUTTER  
WHITE & WILD ASPARAGUS, SOUR CREAM, ASPARAGUS ASH <sup>A1, C, D, G</sup>

PINK ROASTED BAVARIAN VENISON  
PARSLEY ROOT, ELM OYSTER MUSHROOM, PEAR-JELLY, SPRUCE SPROUT <sup>A1, G</sup>

SOUR DOCK SORBET  
STRAWBERRY, OATS, OLIVE OIL <sup>A1, A4, C, G</sup>

4 COURSE MENU	145,00 €
5 COURSE MENU	160,00 €
6 COURSE MENU	175,00 €

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, 5-6 COURSE MENU ONLY UNTIL 7:30 pm

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## DUCK MENU

### GRATED DUCK LIVER

STRAWBERRY, GREEN PEPPER, ELDERFLOWER-JELLY, BRIOCHE <sup>A1, C, G</sup>

### LOBSTER RAVIOLO

LEEK, VANILLA, PASSION FRUIT <sup>A1, B, C, G</sup>

### DUCK-RILLETTES DUMPLING

SWEETHEART CABBAGE, CHIVE, SUMMER TRUFFLE <sup>A1, C, G</sup>

### CHALLANS DUCK BREAST CARAMELIZED WITH HONY AND SPICES

CARAMELIZED CAULIFLOWER, ASPARAGUS, MOREL, SHERRY <sup>A1, C, G</sup>

### FERMENTED STRAWBERRY SORBET

LETTUCE, HEMP CREAM, GRANOLA <sup>A1, C, G</sup>

4 COURSE MENU 145,00 €  
5 COURSE MENU 160,00 €

### SELECTION OF CHEESE

FROM OUR AFFINEUR "KÄSE KOBER" FROM HAMBURG

25,00 €

**JRE**  
JEUNES RESTAURATEURS

MICHAEL KAMMERMEIER  
RESTAURATEUR

ELENA HART  
SOMMELIÈRE

ANTON STEINER  
RESTAURANT MANAGER

STEPHAN HAUPT  
MATHIAS WERNING  
DAT PHAM

SEBASTIAN SCHUPP

SANDRO GRÜNHEID  
CHRISTOPHER BARTH