

## OYSTERS & CAVIAR

Irish rock oyster No. 2

EUR 8

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Breton Tsarskaya oyster No.2

EUR 8

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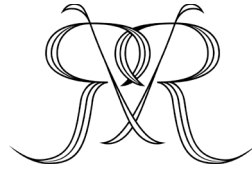
French Gillardeau oyster No.2

EUR 8

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Osietra Imperial caviar "Top Selection" 10g  
marinated golden beet | citrus fruits | Piemonte hazelnuts

EUR 75



## COLD STARTERS

### Wild herb garden salad

Escabeche vegetables | Honey vinaigrette made with Gegenbauer vinegar

EUR 24

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### Charcoal-grilled beefsteak tomato

Burrata | Green elderberry | Breadcrumbs butter

EUR 24

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### Gambero Rosso prawn tartare

Pickled gherkin | Dill emulsion | Frankfurt herb ice cream

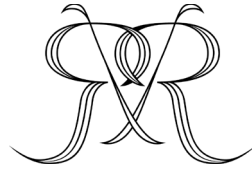
EUR 26

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### Alsatian goose liver "pâté"

Apple-quince compote | Rosemary brioche

EUR 38



## SOUPS & FIRST COURSES

Frothy celeriac soup  
Timut pepper | scallop  
EUR 24

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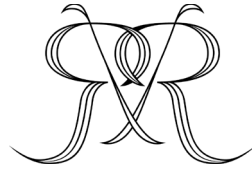
**Camus de Bretagne artichoke**  
Amalfi lemon | Red mojo sauce  
EUR 27

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**Islandic char**  
Marinated & grilled on one side  
Coriander | Green mango salad  
EUR 34

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**Charcoal grilled cauliflower**  
Baba ganoush | Roasted beechnuts | Soy glaze  
EUR 24 | EUR 38



## FISH & MEAT

### Islandic cod

Baby leek | Cottage cheese | Oyster beurre blanc

EUR 38 | EUR 54

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### Breton sea bass

Marinated king trumpet mushroom | Seaweed salad | Dashi & bonito broth

EUR 39 | EUR 56

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### Spanish pannage pork “presa”

Marinated in shio koji | Peas | Small Japanese pancake

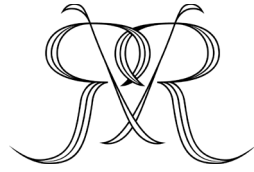
EUR 62

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### Irish prime Hereford beef “prime centre cut”

Confit aubergine | Pickled onion | Chimichurri

EUR 68



## SIDE DISHES

Potato purée “façon Joël Robuchon”

Annabelle potatoes | Butter

EUR 8,50

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Baked La Ratte potato

Glazed in Café de Paris butter

EUR 8,50

## DESSERTS & CHEESES

Bernard & Jean-Francois Antony

Selection of French, raw milk cheeses

EUR 28

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Grilled pineapple

Salted caramel | Tahiti vanilla ice cream | Coconut-pistachio granola

EUR 21

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"Krauser" rhubarb

Raspberries | Roasted oatmeal cream | Chervil sorbet

EUR 21

Cheese & butter: France  
Fish: Iceland & New Zealand  
Meat: Ireland & Spain  
Vegetables: regional  
Bread: Arnd Erbel