



## 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 yellow beetroot | citrus fruits |

piemontese hazelnuts

EUR 75

## COLD STARTERS

**Wild herb garden salad**

escabeche vegetables | Honey vinaigrette of Gegenbauer vinegar

EUR 24

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**Alsatian goose liver „as a paté“**

apple-quince-compote | rosemary brioche

EUR 38

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**Oxheart tomato „from the charcoal grill“**

burrata | green elder | breadcrumb butter

EUR 24

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**Tatar of Gambero Rosso prawn**

pickled cucumbers | dill emulsion | ice cream of Frankfurt herbs

EUR 26



## SOUP & INBETWEENERS

### **Foam soup of celeriac**

timut pepper | scallop  
EUR 24

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### **Artichoke „Camus de Bretagne“**

Amalfi-lemon | red mojo-sauce  
EUR 27

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### **Islandic Char**

pickled & grilled single-sided  
cilantro | salad of green mango

EUR 34

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### **Cauliflower from the charcoal grill**

baba ganoush | roasted beech nuts | soy lacquer  
EUR 20 | EUR 38

## FISH & MEAT

### **Islandic cod**

young leek | oyster beurre blanc  
EUR 38 | EUR 54

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### **Breton sea bass**

marinated king trumpet mushroom | seaweed salad | liquor of dashi & bonito  
EUR 39 | EUR 56

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### **Saddle of venison from the Bavarian forests**

rose hip | dill | salt cooked beetroot  
EUR 68

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### **Silverside rump cut from galicia**

White asparagus marinated and grilled in koji | braised white onion



EUR 64

## SIDE DISHES

### **Potato purée „Façon Joël Robuchon”**

Annabell potatoes | butter

EUR 8,50

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### **La Ratte Kartoffel „baked”**

glazed in Café de Paris butter

EUR 8,50

## DESSERT & CHEESE

### **Bernard & Jean-Francois Antony**

selection of french raw milk cheese

EUR 28

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### **Pineapple „grilled”**

salted caramel | ice-cream of Tahiti-vanilla | coconut-pistachio granola

EUR 21

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### **Garden rhubarb**

raspberry | roasted oatflour-cream | chervil sorbet

EUR 21