

OYSTERS & CAVIAR

Irish rock oyster No.2

EUR 8

Breton Fines de Claire oyster No.2

EUR 8

French Gillardeau oyster No.2

EUR 8

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

Alsatian goose liver „as a paté“

apple-quince-compote | rosemary brioche

EUR 38

Oxheart tomato „from the charcoal grill“

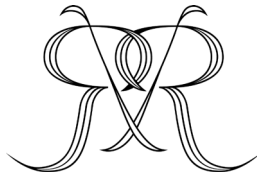
burrata | green elder | breadcrumb butter

EUR 24

Tatar of Gambero Rosso prawn

pickled cucumbers | dill emulsion | ice cream of Frankfurt herbs

EUR 26



SOUP & INBETWEENERS

Foam soup of young wild garlic

sweet potato | scallop

EUR 24

Artichoke „Camus de Bretagne“

amalfi-lemon | red mojo-sauce

EUR 27

Pulpo from Galicia

braised peppers | artichoke “a la Barigoule”

EUR 38

Pointed Cabbage grilled on coconut shells

confited tomatoes | cashew nuts | young curly kale

EUR 26 | EUR 38

FISH & MEAT

Zander

Catched in the Ijssel on the Netherlands
papaya | braised chinese cabbage | crustacean-Bisque

EUR 39 | EUR 62

Breton sea bass

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

EUR 42 | EUR 64

Saddle of venison from the Bavarian forests

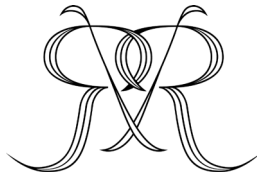
rose hip | dill | salt cooked beetroot

EUR 68

Veal fillet from Galicia

white asparagus marinated and grilled in koji | braised white onion

EUR 68



SIDE DISHES

Potato purée „Façon Joël Robuchon”

annabell potatoes | butter

EUR 8,50

La Ratte Potato „baked”

glazed in Café de Paris butter

EUR 8,50

DESSERT & CHEESE

Bernard & Jean-Francois Antony

selection of french raw milk cheese

EUR 28

Pineapple „grilled”

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

EUR 21

Garden rhubarb

raspberry | roasted oatflour-cream | chervil sorbet

EUR 21