

## OYSTERS & KAVIAR

**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

## COLD STARTERS

**Wildherb-garden salad**

escabeche vegetable | raspberry vinaigrette from Gegenbauer vinegar

EUR 24

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**Alsaitan goose liver „ Paté“**

treefruit compote | Rosemary brioche

EUR 38

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**Watermelon „from the charcoal grill“**

burrata | fermented pepper | yellow dandelion

EUR 24

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**Tatar and Carpaccio from the Gambero Rosso prawn**

green tomato ginger Relish | alga | Shimeji

EUR 32

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**Yellowtail Mackerelmarinierte**

cucumber | currant | dill-mustard ice

EUR 32

## SOUP & INTERMEDIATE COURSE

### Foam soup of carros

ginger | cumin | scallop

EUR 24

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### Artichoke „Camus de Bretagne“

amalfi-lemon | red Mojo-Sauce

EUR 27

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### Pulpo from Galicien

Braised peppers | artichoke „a la Barigoule“

EUR 38

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### Pointed cabbage grilled on coconut shells

confit tomatoes | cashew | young kale

EUR 26 | EUR 38

## FISH & MEAT

### Monkfish from the Bretagne

papaya | braised kale | crustcean-bisque

EUR 42 | EUR 64

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### Ora King salmon from New Zealeand

fennel | miso | mango

EUR 44 | EUR 66

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### Pio corn chicken from Galizien

pickled spring leeks with barberries | sauce Riche | king oyster mushrooms

EUR 62

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### Roast beef from "Australia Beef"

marinated and grilled celery root | mustard seed jus | Wasabi horseradish crust

EUR 68

## SIDES

### Mashed potatoes „à la Robuchon”

annabell potato | butter

EUR 8.50

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### La Ratte Potato „baked”

Glazed with Café de Paris Butter

EUR 8.50

## DESSERT & CHEESE

### Bernard & Jean-Francois Antony

French cheese selection

EUR 28

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### „Kalter Hund”

Rum-Gelee | butter cookie-Ice | coconut creme

EUR 21

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### Baby banana „Orito“

yoghurt | coriander | vanilla

EUR 21