

OYSTERS

Irish rock oyster No.2

EUR 8

Breton Tsarskaya oyster No.2

EUR 8

French Gillardeau oyster No.2

EUR 8

COLD STARTERS

Wildherb-garden salad

escabeche vegetable | raspberry vinaigrette from Gegenbauer vinegar

EUR 24

Alsaitan goose liver „ Paté“

treefruit compote | Rosemary brioche

EUR 38

Red beet „from the charcoal grill“

burrata | Grenoble walnuts | Lamb's lettuce

EUR 24

Tatar and Carpaccio from the Gambero Rosso prawn

green tomato ginger Relish | alga | Shimeji

EUR 32

Yellowtail Mackerel

marinated cucumber | currant | dill-mustard ice

EUR 32

SOUP & INTERMEDIATE COURSE

Foam soup of Chestnuts
celery | brown butter | quail breast

EUR 24

Artichoke „Camus de Bretagne“
amalfi-lemon | Pesto of young kale

EUR 27

Osietra Imperial Gold “Gold Selection” 10 g
raw marinated carabinero | chives | beurre blanc

EUR 74

Hokkaido pumpkin “Indian” Curry
Ginger-scented rice | fresh curry leaves

EUR 22 | EUR 36

FISH & MEAT

Black cod from Kyuquot Sound/ Vancouver
grilled on coconut shells | confit matai mushroom | fumet of sea urchin

EUR 46 | EUR 68

Breton turbot “wild-caught”
Egg tomato | fresh bay leaf | coriander bisque

EUR 46 | EUR 68

Saddle of venison from Bavaria
marinated fennel & wild fennel seeds | pickled pear | miso cream

EUR 68

Hereford prime beef | braised cheek
wild broccoli | black salsify | Perigord truffle

EUR 68

SIDES

Mashed potatoes „à la Robuchon”
annabell potato | butter

EUR 8.50

La Ratte Potato „baked”
Glazed with Café de Paris Butter

EUR 8.50

DESSERT & CHEESE

Bernard & Jean-Francois Antony
French cheese selection

EUR 28

„Kalter Hund”
Rum-Gelee | butter cookie-Ice | coconut creme

EUR 21

Carthusian dumplings
Pickled plums | cinnamon bark | vanilla ice cream

EUR 21