

SHARING IS CARING & FREUDE AM TEILEN

Sourdough bread

homemade humus | salted butter

A, F, G

EUR 6.50

Wild herb garden salad

Escabeche vegetables | apple vinaigrette from Gegenbauer vinegar

E, F, H, L, M, N, O

EUR 16.00

Artichoke „Camus de Bretagne“

served completely “in two courses”

E, H, N

EUR 24.00

Pointed cabbage “from the charcoal grill”

Eggplant | herb pesto | goji berry

E, F, G, H, L, M, N

EUR 22.00 | EUR 28.00

Cutlet of free-range beef from Galicia for 2 people

green asparagus / sauce choron

C, E, F, G, H, L, M, N, O

EUR 54.00 per person

AUSTERN

Utah Beach Oyster Nr.3

EUR 7.50 per piece

French Gillardeau Oyster Nr.3

EUR 7.50 per piece

2 pieces each Utah Beach Oyster Nr.3 & French Gillardeau Oyster Nr.3

EUR 26.00

COLD & WARM STARTERS

Italian cream cheese “Burrata”
confit tomatoes | fresh bay leaves | dried pineapple

A, E, G, H, L, M, N

EUR 22.00

Gambero Rosso prawn tartare
Passion fruit | celery | pink pepper

A, B, F, G, H, L, M, N

EUR 32.00

Label Rouge" spiced salmon
buttermilk broth | chives | sea asparagus

D, E, F, G, H, L, M, N

EUR 24.00

Foam soup from young peas
thai basil | scallop

E, F, G, H, L, M, N, R

EUR 18.00

Stem beet „smoked“
seaweed salad | lime | ponzu broth

E, F, H, M, N, O

EUR 18.00

French duck foie gras “fried”
green tomatoes | elderberry capers | spiced brioche

A, C, E, F, G, H, L, N

EUR 32.00

FISH & MEAT

Ora King salmon from New Zealand

pickled radish | miso | kombu seaweed broth

D, E, F, H, L, M, N, O

EUR 24.00 | EUR 44.00

Swordfish from Iceland

tatsoi chard salad | peppers | dates

D, E, F, H, L, N, O

EUR 24.00 / EUR 44.00

Leg of rabbit from France

spring onions | chanterelles | barberry

A, E, F, G, H, L, M, N

EUR 46.00

Dombes quail “baked as a praline”

sweet wine chicory | cous-cous | stewed apricots

E, F, G, H, L, M, N, O

EUR 46.00

SIDES

each EUR 5.50

Mashed potatoes “Façon Joel Robuchon”

Annabell potatoes | butter

G

Baked La Ratte potatoes

glaced in Café de Paris butter

G, L, M, O

Creamy Risina beans

Tomato | smoked paprika | chives

E, F, G, H, N, O

Indian carrot dal

Curry leaves | coconut | spiced yogurt

E, F, H, L, M, N, O, R

Japanese pancake “Okono”

Bonito flakes | pickled ginger | spring leeks

A, C, E, F, G, H, M, N, O