

### Starters

Marinated Foie Gras with Grapes and Poppy Seeds  
14,00 Euro

Cream Soup of Parsley with Iberico Shoulder,  
black Quinoa and Celery  
13,00 Euro

Marinated Gurnard, Saffron, Pentocles and Corn Salad  
13,00 Euro

### Entrée

Brittany Lobster with Cheek of Veal, Papaya  
and Hokkaido Pumpkin  
23,00 Euro

Marinated Crottin de Chavignol  
with Mini ~ Beetroot and Olive Oil  
13,00 Euro

Poached Sheatfish with Capers,  
Beetroot and Pearl Barley  
13,00 Euro

### Main Course

Loup de Mer with Tomato, Tarragon and Rice  
29,00 Euro

Codfish with Potato ~ Sushi, Wasabi and Soybean  
29,00 Euro

Filet, Sweetbread and "Strammer Max" of Veal  
with Potato ~ Garlic Puree and Water Spinach  
31,00 Euro

Loin of Lamb with Aubergine and Olive ~ Bell Pepper  
31,00 Euro

### Dessert

Pineapple, Yoghurt and Cacao  
12,00 Euro

Vanilla ~ Crème Brûlée, Coffee ~ Ice cream  
10,00 Euro

Essence of Plum with Chocolate and Vanilla  
12,00 Euro

Cheese Selection  
12,00 Euro