

Starters

Crispy Knuckle of Pork with Lardo, Beluga Lentils,
Sour Cabbage and Mustard
14,00 Euro

Cream Soup of Bouillabaisse
with Mackerel and Salmon
13,00 Euro

Two Times of Halibut, Pinenut
and Pistou Sauce
14,00 Euro

Entrée

Spring Vegetable Essence, Mackerel,
and Lemongrass Semolina
14,00 Euro

Selection of Mushrooms
with Corn Salad and Basil
13,00 Euro

Young Pig Cheek, Rhubarb,
caramelized Silver Onions, Tarragon
13,00 Euro

Main Course

Yellowtail Kingfish with Turnip Cabbage, Quinoa, Chive
29,00 Euro

Filet of Mullet with Cauliflower, Fennel and Radish
29,00 Euro

Breast of German Country Duck,
Zucchini, Celery and Potato ~ Terrine
31,00 Euro

Braised Shoulder and Back of Lamb, Panisse, Beans and Bries
31,00 Euro

Dessert

Chocolate, Mango, Caramel
12,00 Euro

Vanilla ~ Crème Brûlée with Mint Ice Cream
10,00 Euro

Potpourri of Granny Smith, Cox Orange and Pink Lady
12,00 Euro

Cheese Selection
12,00 Euro