

Menu „Belle Epoque“

Crème brûlée of goose liver
Confit and sherbet of rhubarb, pepper brittle



Homemade Ravioli of crustaceans
Brown butter, young leek, brandade, capers, herb salad



Breton turbot
Asparagus, morel, peas, carrots, beans, cauliflower, crayfish tails



Tournedos of veal fillet
Hazelnut crust, stuffed artichoke, white asparagus, truffle jus



“Riesling pure“

as 4-course with ravioli € 79,00 per Person

as 4- course with turbot € 85,00 per Person

as 5-course € 93,00 per Person

Starter

Spring salad with fresh herbs	€ 10,50
<i>White asparagus, radish, champagne-nut vinaigrette with fried deep sea prawns</i>	€ 18,00
Flamed sushi king prawns	€ 16,00
<i>Melon, caramelized kumquats, argular, Greek yoghurt</i>	
Crème brûlée of goose liver	€ 21,00
<i>Confit and sherbet of rhubarb, pepper brittle</i>	
Pickled fillet and caviar of char	€ 17,00
<i>Apple, avocado, buttermilk mousse, herbs</i>	
Poached egg	€ 14,00
<i>Flaky pastry, peas and tomato marinade, smoked bacon</i>	
Carpaccio and croustillion of beef	€ 18,00
<i>Hoisin lemon marinade, pickled mushrooms, soya beans, radicchio</i>	

Soups

Soup of wild garlic	€ 8,00
<i>with fried sweetbread</i>	€ 12,00
Consommé of game	€ 8,50
<i>Madeira, celery ravioli</i>	
Soup of Bouchot mussel	€ 9,00
<i>Sour cream, tarragon, saffron</i>	

Fish

Grilled fillet of Scottish salmon	€ 28,50
<i>Asparagus gnocchi, wild garlic fond, fried deep sea prawns</i>	
Breton turbot	€ 39,00
<i>Asparagus, morel, peas, carrots, beans, cauliflower, crayfish tails</i>	
<i>Entree</i>	€ 26,00
Homemade Ravioli of crustaceans	€ 25,00
<i>Brown butter, young leek, brandade, capers, herb salad</i>	
<i>Entree</i>	€ 18,00
Fried fillet of gilthead	€ 26,00
<i>Mashed fennel with saffron, grilled squid, tomato stew Bouillabaisse stock</i>	

Meat

Braised Eifler ox breast <i>Burgundy sauce, pasta, mixed salad</i>	€ 19,00
Rack of lamb glazed with Tandoori <i>Oriental cous cous, grilled green asparagus</i>	€ 32,00
Hole Anjou Dove prepared in a clay pot <i>Truffle jus spring vegetables, small potatoes</i> <i>Preparation time: 35 minutes</i>	€ 33,00
Tournedos of veal fillet <i>Hazelnut crust, stuffed artichoke, white asparagus, truffle jus</i>	€ 39,00
Fried sweetbread <i>Bimi broccoli, honey soya sauce, peanut chili crumbles</i>	€ 34,00
Strudel of rabbit and wild garlic <i>Asparagus, radishes, mushrooms, baked potatoes</i>	€ 26,00
Slice from knuckle of veal "24 hours at herbs" <i>Mashed potatoes, jus, mixed salad</i>	€ 23,50

Vegetarian

Crispy baked asparagus <i>Marinated cress, poached egg, smoked tomato-oil</i>	€ 19,00
Oriental cous cous <i>Barberries, cashew cores, avocado, herb salad</i>	€ 16,50
Stuffed artichoke under the puff paste hood <i>Salt-lemon, stuffed with champignons, olive-tapenade</i> <i>Baking time 20 minutes</i>	€ 20,50
Indian vegetable curry <i>Basmati rice, lime yoghurt</i>	€ 17,00

Classics for 2

Breton turbot cooked in clay cocotte <i>bacon, shrimps, young leek, fregola, dried tomatoes</i> <i>Preparation time: 30 minutes</i>	€ 79,00
In sage and garlic baked veal cutlet <i>Mashed celery, apricots, white asparagus, jus</i> <i>Preparation time: 35 minutes</i>	€ 79,00

Tapas for sharing

A selection of 3
€ 22,00

A selection of 5
€ 31,00

- * Ox-muzzle salad with beans and red onion marmalade
 - * Air dried ham with figs and parmesan cheese
 - * Edible snail „Café de Paris“
 - * Fried black pudding, confit of apples and thyme
 - * Flaky pastry with spinach and “Comté”
- * Marinated Grill vegetables, Kalamata olives with Gremolata
 - * Tatar of salmon with sour cream and salad
- * Stockfish- mashed potatoes with marinated spinach and lime oil
 - * Rilette of veal, apple horseradish cream
- * Tarte flambée, mushrooms, dried tomatoes, young leek
- * Small Carpaccio of calf, raspberry marinade, pine nuts
 - * Devilled Rieslingtripes, roasted white bread
 - * Oriental couscous, berberis, cashews
- * Lukewarm goat cheese, lavender caramel, roasted walnuts, rhubarb
 - * small hash browned potatoes with bacon, apple puree

Dessert

Baked sweet bread dumpling
Riesling sabayon, vanilla ice-cream,
€ 9,50

Delice of strawberries
Almond biscuit, white chocolate mousse, yoghurt verbena ice cream
€ 13,00

Homemade sherbets
Cold elderflower soup, chocolate pearls
€ 8,50

Chocolate dessert „Belle Epoque“
€ 10,00

Blanc Manager of limes
Jelly of sweet Riesling, marinated berries and sherbet of raspberry
€ 10,50

Riesling "Pur"
€ 12,50

Cheese

Selection of French cheese
Fig's mustard, fruit bread
€ 14,00