

Menu „Belle Epoque“

Pavé of goose liver
Crumbled Cacao beans, hazelnut, reduced grape must, pumpkin chutney



Consommé of local venison
Madeira, vegetables, marrow dumplings



Homemade Ravioli filled with stock fish
Brown butter, tompinambur crème, Bimi- broccoli, almonds



Fried haunch and royal of local venison
Celery purée, beetroot, cabbage, wild mushrooms, Sauce Rouennaise



“Riesling Baba“
Grapefruit-vanilla-sherbet, creole fruit-sauce, brittle hip

as 4-course with soup € 65,00 per Person

as 4- course with ravioli € 72,00 per Person

as 5-course € 81,00 per Person

Starter

Wintry lamb´s lettuce with shallot-creme-dressing <i>Croûtons, planed mushrooms, cranberries, roasted nuts</i>	€ 11,50
<i>with caramelized goat cheese</i>	€ 15,50
<i>with roasted breast of canard</i>	€ 17,50
Gillardeau oyster No. 2	€ 4,00 pc.
<i>Lemon, Chester-bread</i>	
<i>or gratinated with pine leek</i>	€ 4,50 pc
Pavé of goose liver	€ 24,00
<i>Crumbled cacao beans, hazelnut, reduced grape must, pumpkin chutney</i>	
Marinated fillet and caviar of salmon trout	€ 19,00
<i>Black radish, jellied-apple-wasabi-stock, emulsion of bergamot,</i>	
Carpaccio and pancake roll of beef	€ 18,00
<i>Cep mayonnaise, pickled pumpkin, hazelnut-oil</i>	

Soups

Consommé of local venison <i>Madeira, vegetables, marrow dumplings</i>	€ 9,50
Cream soup of tompinambur <i>Sherry, croûtons</i>	€ 8,00
Soup of Bouchot mussel <i>Sour cream, tarragon, saffron</i>	€ 9,80

Fish

Grilled Breton scallop <i>Small sea food-Canneloni, turnip cabbage, lime leaf-bisque</i>	€ 34,00
Scottish salmon fillet and Bouchot mussels “en papillot” <i>Leek, shallot-Velouté, small potatoes, pearl onions</i>	€ 28,00
Homemade Ravioli filled with stock fish <i>Brown butter, tompinambur creme, Bimi- broccoli, almonds</i>	€ 25,00
<i>Entree</i>	€ 18,00
Tranche of Norway cod <i>Parsley creme, cabbage, pasta, Beurre Blanc, Perigord truffle</i>	€ 28,50

Meat

Braised Eifler ox breast <i>Burgundy sauce, pasta, mixed salad</i>	€ 19,00
Fried calf liver <i>Mashed potatoes, date red wine vinegar sauce, braised shallots, mixed salad</i>	€ 23,00
Medaillon of local deer saddle <i>Truffled turnip, confit of quincet, rye noodles</i>	€ 34,00
Confider haunch and rose grilled breast of wild duck <i>Pepper-varnish, glazed red cabbage, stuffed pasta, foie gras of duck</i> <i>Preparation time: 35 minutes</i>	€ 39,00
Krusty haunch of goose <i>Glazed red cabbage, potatoe dumplings, apple-leek-jus</i>	€ 25,00
Grilled slices of beef saddle <i>Glazed root vegetables, fried grated potatoes, Gremolata</i>	€ 28,00
Fried haunch and royal of local venison <i>Celery purée, beetroot, cabbage, wild mushrooms, Sauce Rouennaise</i>	€ 32,00

Vegetarian

Pappardelle with Perigorgd truffle <i>Parmesan-cheese-stock, marinated arugula</i> <i>Entrée</i>	€ 22,00 € 16,00
Oriental CousCous <i>Barberries, cashew cores, avocado, herb salad</i>	€ 16,50
Indian vegetable curry <i>Basmati rice, lime yoghurt</i>	€ 17,00