

Menu „Belle Epoque“

Terrine of goose liver

Raisins, hazelnut, crumbled Cacao beans, green apple



Luke warm smoked fillet of Scottish salmon

Mashed potatoes with lime, cream radish, wild garlic-oil, caviar nage



Saddle of venison

*Celery cream, pepper cherries, bread dumplings, wild mushrooms
Sauce Rouennaise*



Slice of Manjari-chocolate

*creole fruit-jelly, crispy curd foam
Passion fruit and coconut sherbet*

€ 85,00

Starter

Summer salad with lukewarm wild mushrooms	€ 10,50
<i>Tomatoes, radishes, parmesan, Champagne vinaigrette</i>	
<i>with caramelized goat cheese</i>	€ 15,50
<i>with half lobster</i>	€ 26,00
Gillardeau oyster No. 2	
<i>Lemon, Chester bread</i>	€ 4,00pc
<i>Bergamot, pepper brittle, basil</i>	€ 4,70pc
<i>Or gratinated with pine leek</i>	€ 4,50pc
Terrine of goose liver	€ 23,00
<i>Raisins, hazelnut, crumbled Cacao beans, green apple</i>	
Lukewarm calf's head	€ 18,00
<i>Green asparagus, planed mushrooms, mustard seed-potato-marinade</i>	
Marinated fillet and caviar of salmon trout	€ 19,00
<i>Black radish, jellied-apple-wasabi-stock, emulsion of bergamot</i>	
Tatar of Danish langoustine	€ 24,00
<i>Pepper roll, pickled onions, caesar salad, Avocado</i>	

Soups

Consommé of Eifler beef	€ 9,50
<i>Misoroyal, small dumplings</i>	
Cream soup of chanterelles	€ 8,50
Pot au Feu of Danish langoustine	€ 18,00
<i>Summer vegetables, saffron-langoustine-Bouillon</i>	

Fish

In Amalfi lime butter fried Lobster	€ 39,00
<i>Tomatoes, spinach, backed pastry, crustacean stock</i>	
<i>Entrée</i>	€ 32,00
Luke warm smoked fillet of Scottish salmon	€ 29,00
<i>Mashed potatoes with lime, cream radish, wild garlic-oil, caviar nage</i>	
<i>Entrée</i>	€ 22,00
Breton red mullet and poached Gillardeau oyster	€ 36,00
<i>Crème of coastal plants, wild mushrooms, small leek, Beurre Blanc</i>	
<i>Entrée</i>	€ 29,00
Fillet of grey mullet fried on skin	€ 28,00
<i>Shrimps Wan Tan, mushroom stock, watercress, peanut chili crumble</i>	
<i>Entrée</i>	€ 21,00

Meat

Braised Eiffler ox breast <i>Burgundy sauce, pasta, mixed salad</i>	€ 19,00
Grilled breast of corn chicken <i>Flaky pastry, summer vegetables, cream sauce of poultry with tarragon</i>	€ 24,00
Fried haunch of venison <i>Wild mushrooms, gnocci, brown butter, sage, dried tomatoes</i>	€ 28,00
Grilled veal steak <i>Grilled vegetables, Salsa Verde, potatoes, black garlic</i>	€ 29,00
Saddle of German lamb <i>Grilled green Asparagus, jus with braised paprika, polenta</i>	€ 35,00
Hole Anjou Dove prepared in a clay pot <i>Truffle jus, summer vegetables, small potatoes</i> <i>Preparation time: 30 minutes</i>	€ 32,00

Vegetarian

Potato gnocci <i>Brown butter, sage, parmesan, dried tomatoes, arugula</i>	€ 19,00
Oriental CousCous <i>Barberries, cashew cores, avocado, herb salad</i>	€ 16,50
Indian vegetable curry <i>Basmati rice, lime yoghurt</i>	€ 17,00

Classics for 2

Crispy shank of veal prepared in a clay pot <i>Braised vegetables, potatoes, Sauce Béarnaise, Sauce Pomerol</i> <i>Preparation time: 40 minutes</i>	€ 79,00
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