

Menu „Belle Epoque“

Pavé of goose liver

Pear-Szechuanpepper-confit, reduced grape must, white port wine jelly



Mild steamed scottish salmon

Spinach-Wan Tan, wild mushroom-stock, cress, chili-peanut-crumb



Breast and royal of Ardennen wild duck

Celery purée, beetroot, cabbage, wild mushrooms, truffle jus



Slice of Manjari-chocolate

creole fruit-jelly, almond-biscuit, crispy curd-spume

Passion fruit and coconut sherbet

€ 85,00

Starter

Wintry endivesalad and Portulak	€ 10,50
<i>Croûtons, roasted nuts, bacon dressing, apple pins, beatroot with caramelized goat cheese</i>	€ 15,50
<i>with fried scallop</i>	€ 23,00
<i>with half a lobster</i>	€ 26,00
Gillardeau oyster No. 2	
<i>Lemon, Chester-bread</i>	€ 4,00pc
<i>Or gratinated with pine leek</i>	€ 4,50pc
Pavé of goose liver	€ 23,00
<i>Pear-Szechuanpepper-confit, reduced grape must, white port wine jelly</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 Eifler beef	€ 9,50
<i>Misoroyal, small dumplings</i>	
Cream soup of tompinambur	€ 8,00
<i>Sherry, croûtons</i>	
<i>with fried scallop</i>	€ 12,00
Soup of Bouchot mussel	€ 9,80
<i>Sour cream, tarragon, saffron</i>	

Fish

Canadian Lobster	€ 39,00
<i>Yellow turnips, piment d'espelette, vin jaune stock, brown nuts, carrots</i>	
<i>Entrée</i>	€ 32,00
Tranche of norway cod	€ 28,00
<i>Parsley creme, cabbage, pasta, Beurre Blanc, Perigord truffle</i>	
Breton scallop and poached Gillardeau oyster	€ 36,00
<i>Crème of coastal plants, braised parsnips, small leek</i>	
<i>Entrée</i>	€ 29,00
Mild steamed scottish salmon	€ 27,00
<i>Spinach-Wan-Tan, wild mushroom-stock, crees, chili-peanut-crumb</i>	
<i>Entrée</i>	€ 20,00

Meat

Braised Eifler ox breast <i>Burgundy sauce, pasta, mixed salad</i>	€ 19,00
Grilled breast of poulard <i>Mashed potatoes, date red wine vinegar sauce, braised shallots, mixed salad</i>	€ 22,00
Grilled filet of beef <i>Glazed carrots, goose liver, winter truffle, parsley-Ricotta-cams</i>	€ 39,00
Saddle of german lamp <i>Beans, jus with braised paprika, fried polenta</i>	€ 35,00
Fried haunch and royal of local venison <i>Celery purée, beetroot, cabbage, wild mushrooms, truffle jus</i>	€ 32,00

Vegetarian

Pappardelle with winter truffle <i>Parmesan-cheese-stock, marinated arugula</i>	€ 22,00
Entrée	€ 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
Glazed parsley-Ricotta-cams <i>Spinach, pine nuts, cherry tomatoes, brown butter</i>	€ 18,00