

## MENUE

### TERRINE OF PIGEON AND FOIE GRAS

dates | chicory | ginger brioche

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### NORWAY LOBSTER

crustacean food | algae | fennel

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### EGG YOLK GNOCCHI

carbonara | pancetta | spinach

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### PETERSFISH

saffron tarragon fumet | seafood | celery

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### ENTRECÔTE FROM CHAROLAIS BEEF

truffle jus | salsify | marrow dumplings

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### WHITE CHOCOLATE GANACHE ✓

pineapple | limes

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### CHEESESELECTION FROM MAITRE AFFINEUR WALTMANN ✓

fig mustard | plum & gingermustard | grapes | nuts

### MENUE COMPLETE

138 euro | corresponding wines 69 euro

### MENUE 6 COURSES (WITHOUT CHEESE)

128 euro | corresponding wines 59 euro

### MENUE 5 COURSES (WITHOUT CHEESE & NORWAY LOBSTER)

108 euro | corresponding wines 50 euro

### MENUE 4 COURSES (WITHOUT CHEESE, NORWAY LOBSTER & EGG YOLK GNOCCHI)

98 euro | corresponding wines 42 euro

## VEGETARIAN MENUE

MARINATED WINTER SALADS ✓  
meadow jelly | dates | ginger brioche

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EGG YOLK GNOCCHI ✓  
mushroom carbonara | spinach

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CELERY TART ✓  
winter vegetable bouillon | tarragon | spring onions

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PUMPKIN DUMPLINGS ✓  
miso | edamamen | sauteed lamb's lettuce

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WHITE CHOCOLATE GANACHE ✓  
pineapple | limes

MENUE COMPLETE

86 euro

## CORRESPONDING WINES

2011 I CAPITELLI | PASSITO BIANCO IGT

Agricola Anselmi | Monteforte d'Alpone | Veneto

5cl | 12 euro

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2020 GRAACHER DOMPROBST | RIESLING „BB“

Winery Blesius | Graach | Mosel

0,1l | 9 euro

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2020 GAVI DI GAVI DOCG | CORTESE BIANCO

Marco Bonfante | Nizza Monferrato | Piemont

0,1l | 8 euro

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2018 VORBERG | WEISSBURGUNDER RISERVA DOC

Winery Terlan | Terlan | Südtirol

0,1l | 12 euro

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2015 HISSEZ O TERRASSES DU LARZAC

Syrah | Domaine de La Réserve | Arboras | Languedoc

0,1l | 14 euro

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2016 ESSINGER SONNENBERG | RIESLING BEERENAUSELESE

Winery Frey | Essingen | Pfalz

5cl | 10 euro

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2000 SOMMERHÄUSER REIFENSTEIN | RIESLING SPÄTLESE

Winery Schloss Sommerhausen | Franken

0,1l | 10 euro

## CORRESPONDING WINES MENUE COMPLETE

69 euro

MENUE 6 COURSES | MENUE 5 COURSES | MENUE 4 COURSES

59 euro

50 euro

42 euro

## A LA CARTE

### STARTERS

#### TSARSKAYA OYSTERS

on ice | lemons | cheddar bread

4 pieces | 18 euro    6 pieces | 24 euro

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#### POTATO BRANDADE

Rhön caviar | smoked eel | chives vinaigrette

24 euro

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#### TERRINE OF PIGEON AND FOIE GRAS

dates | chicory | ginger brioche

26 euro

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#### NORWAY LOBSTER

crustacean food | algae | fennel

28 euro

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#### MARINATED WINTER SALADS ✓

meadow jelly | dates | ginger brioche

20 euro

### INTERMEDIATE COURSES

#### PETERSFISH

saffron tarragon fumet | seafood | celery

28 euro

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#### EGG YOLK GNOCCHI

carbonara | pancetta | spinach

24 euro

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#### EGG YOLK GNOCCHI ✓

mushroom carbonara | spinach

22 euro

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#### CELERY TART ✓

winter vegetable bouillon | tarragon | spring onions

20 euro

A LA CARTE

MAIN COURSES

DRY AGED DUROC PORK BELLY  
apple cider vinegar jus | pumpkin | miso | edamamen  
38 euro

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FRIED BRILL FILLET  
oysters | beurre blanc | peas | beetroot  
38 euro


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ENTRECÔTE FROM CHAROLAIS BEEF  
truffle jus | salsify | marrow dumplings  
42 euro


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PUMPKIN DUMPLINGS   
miso | edamamen | sauteed lamb's lettuce  
26 euro

DESSERTS

WHITE CHOCOLATE GANACHE   
pineapple | limes  
16 euro

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BLOOD ORANGE   
cardamom | cream of champagne sorbet  
16 euro

CHEESE

CHEESESELECTION FROM MAITRE AFFINEUR WALTMANN   
fig mustard | plum & gingermustard | grapes | nuts  
18 euro