

VORSPEISEN

Weinbergschnecken ^{3,7,10,14}
3 Stück – 21
6 Stück – 39

Foie Gras Terrine ^{1,3,7,8,12}
Brioche, Feige – 45

Rindertatar ^{4,10,12}
Am Tisch zubereitet, pro 10g – 3,3
Mit 20g Kaviar und Crème Fraîche + 40 ^{4,7}

Salat «chez l'ami» ^{10,12}
Tomate, Estragon-Mandarinen-Vinaigrette – 24

Loup de Mer Sashimi ^{4,6,9,12}
Ponzu, Nussbutter, Kaviar – 39

Handgetauchte Jakobsmuscheln ^{7,14}
Gebraten, Knoblauch, Kräuter – 36

Geschmorter Sellerie ^{7,9}
Nussbutter, Trüffel – 29

Kaviar ^{1,3,4,7}
Imperial Golden Queen
50g – 120
100g – 220

HAUPTGÄNGE

Côte de Boeuf ^{3,7,9,10,12}
Am Tisch tranchiert, pro 100g – 19,5

Rinderfilet ^{3,7,9,10,12}
300g – 75

Kalbskotelett ^{3,7,9,10,12}
Salzeibutter, pro 100g – 19,5

Atlantik Steinbuttkotelett ^{3,4,7,9,10,12}
Aus der Kokotte – 79

Bouillabaisse «chez l'ami» ^{1,2,3,4,9,12}
Sauce Rouille, Focaccia – 49
Mit halbem Hummer – 89

Unsere Hauptgänge werden mit einer exquisiten Auswahl an Beilagen nach saisonaler Marktlage und Wahl des Küchenchefs serviert.

STARTERS

Vineyard snails ^{3,7,10,14}
3 pieces – 21
6 pieces – 39

Foie Gras terrine ^{1,3,7,8,12}
Brioche, fig – 45

Beef tartar ^{4,10,12}
Prepared at your table, per 10g – 3,3
Additional 20g caviar and Crème Fraîche + 40 ^{4,7}

Salad «chez l'ami» ^{10,12}
Tomato, tarragon mandarin vinaigrette – 24

Loup de Mer Sashimi ^{4,6,9,12}
Ponzu, nut butter, caviar – 39

Hand-dipped scallop
Fried, garlic, herbs – 36

Braised celery ^{7,9}
Nut butter, truffle – 29

Caviar ^{1,3,4,7}
Imperial Golden Queen
50g – 120
100g – 220

MAIN COURSES

Côte de Boeuf ^{3,7,9,10,12}
Carved at your table, per 100g – 19,5

Fillet of Beef ^{3,7,9,10,12}
300g – 75

Veal chop ^{3,7,9,10,12}
Sage butter, per 100g – 19,5

Atlantic turbot chop ^{3,4,7,9,10,12}
Cooked in a cocotte – 79

Bouillabaisse «chez l'ami» ^{1,2,3,4,9,12}
Sauce Rouille, Focaccia – 49
Served with half a lobster – 89

Our main courses are served with an exquisite selection of side dishes according to seasonal market conditions and our chef's choice.