

VORSPEISEN

Austern ¹⁴

Gillardeau, pro Stück – 7

Pata Negra Iberico ^{8,12,B}

Gebackene Artischocke, Salsa Romesco, Mandel – 29

Pulpo Carpaccio ^{3,4,10,12,14,B}

Chorizo, Avocado, Zitronenmayonnaise – 32

Jakobsmuschel ^{7,14}

Lauch, Kaviar, Beurre blanc – 39

Nordseekrabben ^{2,7,14,B}

Rauchkartoffel, Bärlauchschmand – 27

Gelbschwanzmakrele Niçoise ^{1,3,4,10,C}

Tomate, Olive, Bohne, Wachtelei – 32

Foie Gras Rôti ^{1,3,7,8,C}

Rhabarber, Pekannuss, Brioche – 44

Kaviar ⁷

Imperial Golden Queen

50g – 120

100g – 220

HAUPTGANG

Côte de Bœuf GOP ^{1,3,6,7,9}

Nebraska, USA – pro 100g 19,5

Rinderfilet ^{1,3,6,7,9}

Färse-Simmental

Wolowina, Red&White

300g – 72

600g – 140

Geschmorter Rinderschaukelbug GOP ^{1,3,7,B}

Nebraska, USA

Morchel, weißer Spargel, Zwiebel – 54

Atlantik Seeteufel ^{1,3,4,6,7,9}

Kotelette, Beurre blanc – pro 100g 17,5

Begleitet durch eine saisonale Auswahl an Gemüse, Frites, Beilagen und hausgemachten Saucen.

STARTERS

Oysters¹⁴

Guillardeau, per piece – 7

Pata Negra Iberico^{8,12,B}

Baked artichoke, salsa romesco, almond – 29

Pulpo Carpaccio^{3,4,10,12,14,B}

Chorizo, avocado, lemon mayonnaise – 32

Scallop^{7,14}

Leek, caviar, beurre blanc – 39

North Sea shrimps^{2,7,14,B}

Smoked potato, wild garlic sour cream – 27

Amberjack Niçoise^{1,3,4,10,C}

Tomato, olive, bean, quail egg – 32

Foie Gras Rôti^{1,3,7,8,C}

Rhubarb, pecan, brioche – 44

Caviar⁷

Imperial Golden Queen

50g – 120

100g – 220

MAIN COURSES

Côte de Bœuf GOP^{1,3,6,7,9}

Nebraska, USA – per 100g 19,5

Beef Filet^{1,3,6,7,9}

Heife of Simmental

Wolowina, Red&White

300g – 72

600g – 140

Braised Shoulder of Beef GOP^{1,3,7,B}

Nebraska, USA

Morel, white asparagus, onion – 54

Atlantic Monkfish^{1,3,4,6,7,9}

Cutlet, Beurre blanc – per 100g 17,5

Accompanied by a seasonal choice of vegetables, french fries, side dishes and homemade sauces.