

## VORSPEISEN

**Weinbergsschnecken** <sup>3,7,10,14</sup>

3 Stück – 21

6 Stück – 39

**Skrei** <sup>4,6,7,9,10,C</sup>

Artischocke, Kapern, Beurre Blanc – 29

**Rindertatar** <sup>4,10,12</sup>

Am Tisch zubereitet, pro 10g – 3,3

Mit 20g Kaviar und Crème Fraîche + 40 <sup>4,7</sup>

**Salat «chez l'ami»** <sup>10,12</sup>

Tomate, Estragon-Mandarinen-Vinaigrette – 24

**Loup de Mer Sashimi** <sup>4,6,9,12</sup>

Ponzu, Nussbutter, Kaviar – 39

**Hummereintopf** <sup>2,4,6,7,9</sup>

Bisque, Spinat, Schwarzwurzel – 42

**Geschmorter Sellerie** <sup>7,9</sup>

Nussbutter, Trüffel – 29

**Kaviar** <sup>1,3,4,7</sup>

Imperial Golden Queen

50g – 120

100g – 220

## HAUPTGÄNGE

**Côte de Boeuf** <sup>3,7,9,10,12</sup>

Am Tisch tranchiert, pro 100g – 19,5

**Rinderfilet** <sup>3,7,9,10,12</sup>

300g – 75

**Lammschulter Orientalisch** <sup>1,3,6,7,9</sup>

Safran, Aubergine, für 2 Personen – 47 pro Person

**Zanderfilet** <sup>1,4,7,9,10</sup>

Kalbskopf-Graupen, rote Bete, Meerrettich – 45

**Bouillabaisse «chez l'ami»** <sup>1,2,3,4,9,12</sup>

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** <sup>3,7,10,14</sup>

3 pieces – 21

6 pieces – 39

**Skrei fish** <sup>4,6,7,9,10,C</sup>

Artichoke, caper berries, beurre blanc – 29

**Beef tartar** <sup>4,10,12</sup>

Prepared at your table, per 10g – 3,3

Additional 20g caviar and Crème Fraîche + 40 <sup>4,7</sup>

**Salad «chez l'ami»** <sup>10,12</sup>

Tomato, tarragon mandarin vinaigrette – 24

**Loup de Mer Sashimi** <sup>4,6,9,12</sup>

Ponzu, nut butter, caviar – 39

**Lobster stew** <sup>2,4,6,7,9</sup>

Bisque, spinach, black salsify – 42

**Braised celery** <sup>7,9</sup>

Nut butter, truffle – 29

**Caviar** <sup>1,3,4,7</sup>

Imperial Golden Queen

50g – 120

100g – 220

## MAIN COURSES

**Côte de Boeuf** <sup>3,7,9,10,12</sup>

Carved at your table, per 100g – 19,5

**Fillet of Beef** <sup>3,7,9,10,12</sup>

300g – 75

**Oriental lamb shoulder** <sup>1,3,6,7,9</sup>

Saffron, aubergine, for 2 personens – 47 per person

**Pikeperch fillet** <sup>1,4,7,9,10</sup>

Calf's head-pearl barley, beetroot, horseradish – 45

**Bouillabaisse «chez l'ami»** <sup>1,2,3,4,9,12</sup>

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.**