

VORSPEISEN

Austern ^{1,4}

«Les Huîtres lodélices», Schalotten Vinaigrette, Zitrone
pro Stück – 7
½ Dutzend – 36

Weinbergsschnecken ^{3,7,10,14}

Elsässer Weinbergsschnecke, Kräuterbutter, Knoblauchchips
3 Stück – 16
6 Stück – 32

Kaviar ^{1,3,4,7}

Imperial Golden Queen von AKI
50g – 120
100g – 220

Kingfish ^{4,9,C}

Sashimi, Gurke, Granny Smith Gazpacho – 32

Rindertatar ^{4,10,12}

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

Gebackene Riesengarnele ^{1,2,3,7,9,10}

Karotte, Ingwer, Jalapeño – 36

Bärlauch Gnocchi ^{1,3,7,9,12}

Morcheln, Parmesan, Schnittlauch-Nage – 25
Wahlweise mit glasiertem Kalbsbries + 14 ^{9,12}

HAUPTGÄNGE

Côte de Boeuf ^{3,7,9,10,12}

Am Tisch tranchiert, pro 100g – 19,5

Rinderfilet ^{3,7,9,10,12}

300g – 75

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

Kabeljau «Prime Cut» ^{1,4,7,9,12}

Spargel, Kartoffelpüree, Liebstockhollandaise – 59

Rosa Kalbstafelspitz ^{7,8,9,12}

Mairübchen, junge Erbse, Meerrettich – 48

Menu surprise carte blanche

3 Gänge Petite Plaisir – 98

5 Gänge Grande Amour – 159

STARTERS

Oysters^{1,4}
«Les Huîtres lodélices», shallot vinaigrette, lemon
per piece – 7
½ dozen – 36

Vineyard snails^{3,7,10,14}
Alsatian vineyard snail, herb butter, garlic chips
3 pieces – 16
6 pieces – 32

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

Kingfish^{4,9,C}
Sashimi, cucumber, granny smith gazpacho – 32

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

Baked prawn^{1,2,3,7,9,10}
Carrot, ginger, jalapeño – 36

Wild garlic gnocchi^{1,3,7,9,12}
Morels, parmesan, chives-nage – 25
Additional glazed sweetbread + 14^{9,12}

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

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

Cod fish «prime cut»^{1,4,7,9,12}
Asparagus, mashed potatoes, lovage hollandaise – 59

Prime boiled beef^{7,8,9,12}
Beets, peas, horseradish – 48

Menu surprise carte blanche
3 courses petite plaisir – 98
5 courses grande amour – 159

Upon request to our service, you will receive a list of ingredients and allergens that are included in our products.
All prices are in Euro and include service and VAT. Changes and errors excepted.