

VORSPEISEN

Austern¹⁴

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^{1,2,3,B}

Rote Bete, Lardoschaum, Bio Ei – 26

Gelbschwanzmakrele^{4,10}

Heideforellenkaviar, Blutorange, Fenchel – 32

Foie Gras Rôti^{1,3,7,8,C}

Rhabarber, Pekannuss, Brioche – 44

Kaviar⁷

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^{1,3,9,B,C}

Nebraska, USA

Wintertrüffel, Röstzwiebel, Pilzcrème, Birne – 52

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.

DESSERTS

Valrhona Schokoladen Fondant^{1,3,7,8}

Mandarine, Pistazie – 16

Sorbet

Kalamansi – 6

wahlweise mit Champagner – 16

Glacé à la Vanille avec „Mon Amour“¹

Bourbon Vanilleeis, serviert mit hauseigenem Eierlikör - 14

Mille Feuille^{1,3,7}

Himbeere, Tahiti Vanille – 18

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^{1,2,3,B}

Beetroot, foam of Lardo, egg – 26

Amberjack^{4,10}

Trout caviar from Lüneburger Heide, blood orange, fennel – 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^{1,3,6,7,9}

Nebraska, USA

Wintertruffle, roasted onion, crème of mushroom, pear – 52

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.

DESSERTS

Valrhona chocolate fondant^{1,3,7,8}

Tangarine, pistachio – 16

Sorbet

Kalamansi – 6

optional with champagne – 16

Glace à la Vanille avec „Mon Amour“¹

Bourbon vanilla ice cream, served with homeade advocaat - 14

Mille Feuille^{1,3,7}

Raspberry, Tahitian Vanilla – 18