



STARTERS

PERLE DU MONT SAINT-MICHEL OYSTERS 6 PCS. / 27€

MEDALLIONS OF LOBSTER
WITH AVOCADO AND CARPACCIO OF SWEET POTATO 35€

SASHIMI OF SCOTTISH SALMON TROUT 28€

TATAKI OF TUNA WITH CHINESE NOODLES
& ROASTED SESAME-CREAM 27€

STEAK TARTARE WITH POTATO CHIPS 27€

CARPACCIO OF CALF'S HEAD
WITH TRUFFLED VINAIGRETTE & SAUCE GRIBICHE 26€

TERRINE OF FOIE GRAS
WITH JELLIED SAUTERNES & BRIOCHE 32€

CARPACCIO OF SMOKED GOOSE BREAST
WITH CORN SALAD AND POMEGRANATE SEEDS 24€

PUMPKIN-SAVOY CABBAGE -RAVIOLI
WITH A SALAD OF APPLE AND BEET ROOT 24€

SALMON WRAPPED IN SAVOY CABBAGE WITH CARROTS, KING
OYSTER MUSHROOMS AND FENNEL 26€

SOUPS

BOUILLABAISSE MARSEILLAISE
WITH ROUILLE, GRUYERE CHEESE & CROUTONS 18€

TRUFFLED SUNCHOKE SOUP 18€

CREAMED PUMPKIN SOUP WITH STYRIAN PUMPKINSEED-OIL 15€

MAIN DISHES

SAUTÉED GORGONZOLA-GNOCCHI WITH WILD BROCCOLI,
BRAISED TOMATOES & SORREL SMALL 22€ / MAIN DISH 26€

FILLET OF TURBOT WITH CHAMPAGNE-SAVOY CABBAGE
& VIOLET FRENCH POTATOES 38€

FILLET OF SEA BASS MIT LENTILS & SAFFRON LIQUOR 36€

CHAROLAIS-FILLET OF BEEF WITH CREAMED MORELS
& SAVOY CABBAGE-POTATO-ROLL

SADDLE OF VENISON WITH A CRUST OF HAZELNUTS,
MASH OF BROCCOLI & BLACKBERRY GRAVY 39€

SADDLE OF VENISON WITH NAPKIN DUMPLINGS,
PEPPER-CHERRIES & GINGERBREAD GRAVY 41€

DESSERTS

COLONEL No.5
LIME-MINT-SORBET & GRAHAM'S WHITE PORT No.5
11€

„MÖNCHENWERTHER CHRISTMAS TREE BALL“
VALRHONA-CHOCOLATE WITH STEWED QUINCESLEBKUCHEN-
PISTACHIO -CRUMBLE, MASCARPONE-ESPUMA,
AND LIQUID CHOCOLATE
18€

POACHED PORT WINE PEAR
WIT RUM-PANNA COTTA & AND MOUSSE
OF BLUEBERRY & BEET ROOT 16€

CHOCOLATE PUDDING WITH CHOCOLATE CRUMBLE,
HOMEMADE VANILLA ICE CREAM & AERATED CHOCOLATE 14€

FRANZÖSISCHE KÄSEAUSWAHL 16€



SPEISEKARTE