

STARTERS

AUTUMM OYSTERS FROM OOSTERSCHELDE (NL)
No. 3 - 6 PCS 25€

CARPACCIO OF SMOKED GOOSE BREAST
WITH LAMB'S LETTUCE & POMEGRANATE SEEDS 26€

SASHIMI OF YELLOWFIN TUNA
WITH WAKAME SALAD & SESAME CREAM 28€

MEDALLIONS OF LOBSTER WITH MINCED AVOCADO
& CARPACCIO OF BEET ROOT 36€

SEARED SCALLOPS WITH POMELO, PICKLED SHIMEJI MUSHROOMS
AND CUCUMBER-LIME FOAM 32€

STEAK TARTARE OF CHAROLAIS-BEEF
WITH POTATO CHIPS 33€

BREADED SWEETBREADS OF VEAL
WITH BALSAMIC LENTILS & THYME JUS 31€

FRENCH DUCK LIVER
ON WILD HERB SALAD WITH ORANGE DRESSING 28€

PINZGAUER „FAKE SNAILS“
BEEF FILLET TIPS GRATINATED WITH AUSTRIAN MOUNTAIN CHEESE
AND HERBED BUTTER 19€

SOUPS

BOUILLABASSE MARSEILLAISE
WITH ROUILLE, GRUYERE & CROUTONS 22€

CREAMED LOBSTER SOUP 18€

GRATINATED FRENCH ONION SOUP 16€

VEGGIE

GRATINATED GOAT CHEESE WITH CARPACCIO OF BEET ROOT
AND BELUGA LENTILS-SALAD 24€

SPINACH GNOCCHI WITH MASH OF PEA, FRESH PEAS,
BLACK CHANTERELLE MUSHROOMS AND SPUME OF MUSHROOMS 25€

LINGUINE PASTA WITH PERIGORD TRUFFLES (*TUBER MELANOSPORUM*)
SMALL 30€ / LARGE 36€

MAIN DISHES

VENISON RAVIOLI WITH PARMESAN FOAM
SMALL 25€ / LARGE 29€

AMALFI LEMON CHICKEN
WITH POTATO DUMPLINGS 43€

TAGLIATA OF ANGUS PASTORAL BEEF
WITH BONE MARROW, GREMOLATA & TOMATO LINGUINE 47€

FILLET OF CHAROLAIS BEEF WITH FRESH BEECH MUSHROOMS,
POTATO SOUFFLÉ & TRUFFLE JUS 49€

FILLET OF PIKE-PERCH WITH RISOTTO,
ROASTED BEETROOT, AND TARRAGON FOAM 45€

FILLET OF TURBOT WITH BRAISED ORANGE-CHICORY,
PURPLE POTATO PURÉE, AND ORANGE REDUCTION 45€

SADDLE OF VENISON FROM THE HUNSRÜCK
WITH ALMOND CRUMBLE, CELERY PURÉE,
SAUTÉED WILD BROCCOLI & JUNIPER CREAM 46€

DESSERTS

BERGAMOT SORBET
WITH SPARKLING ELDERFLOWER-VERJUS 11€

YUZU-TARTELETTE WITH HOUSE MADE RED WINE-ICE CREAM 18€

APPLE FRITTERS
WITH VANILLA SAUCE AND WALNUT CARAMEL ICE CREAM 16€

CRÈME BRÛLÉE WITH BLACK CURRANT SORBET 16€

BAKED APPLE MOUSSE
WITH CHOCOLATE CRUMBLE & ALMOND MILK SORBET 18€

SELECTION OF FRENCH CHEESE 18€