



DEAR GUESTS, OUR MENU IS AVAILABLE DAILY FROM

1:00 PM TO 3:00 PM

AND

6:00 PM TO 8:30 PM

## STARTERS

### **FRESH GILLARDEAU N°3 OYSTERS**

RASPBERRY VINEGAR | OLIVE OIL

3 PIECES € 18

EACH ADDITIONAL OYSTER + € 5.5

### **WARM GOAT CAMEMBERT**

HAZELNUT CRUMBLE | PEACH | FRISÉE LETTUCE

€ 18

### **ATLANTIC SWORDFISH**

MISO CREAM | PICKLED SHALLOTS | DASHI | BOTTARGA

€ 23

### **CARPACCIO OF HUNSRÜCK BEEF FILLET**

TRUFFLE MAYONNAISE | HERB SALAD | PECORINO

SOURDOUGH BREAD CRISPS

€ 22

## SOUPS

### **CHANTERELLE CREAM SOUP**

BRESAOLA | NUTMEG MILK FOAM

€ 15

### **ROCKFISH CONSOMMÉ**

SAFFRON | SCALLOP

€ 16



## MAIN COURSE

### **PINK ROASTED EIFEL VEAL LOIN**

GREEN BEANS | PICO DE GALLO | POMMES RISSOLÉES | PEPPER SAUCE

€ 44

### **BRAISED YOUNG BULL CHEEKS**

SAUTÉED CHANTERELLES | CRISPY ONIONS | RYE SPÄTZLE

€ 38

### **FRENCH CORN-FED CHICKEN "SUPREME"**

BLEU D'AUVERGNE- FREGOLA | WILD BROCCOLI | FIGS

€ 34

### **MONKFISH**

BACON RISOTTO | CONFIT CHERRY TOMATOES | BABY SPINACH

WHITE TOMATO FOAM

€ 44

### **SEA BASS**

BALSAMICO VINAIGRETTE | LIME MASHED POTATOES

SPRING ONIONS

€ 37

AS INTERMEDIATE COURSE € 29

### **POTATO GNOCCHI**

KALAMATA OLIVES | SUN-DRIED TOMATOES | FETA | PINE NUT

OLIVE OIL FUMET

€ 26

AS INTERMEDIATE COURSE € 20

ADD 5 RED PRAWNS + € 15



## DESSERT

### **BLUEBERRY PARFAIT**

HONEY BREAD | WHITE CHOCOLATE CREAM

VERBENA

€ 16

### **PASSION FRUIT CHEESECAKE**

VANILLE-SABLE | RIESLING CREMANT ICE CREAM

APRICOTS

€ 16

### **“EAU DE VIE” SORBET**

FRUIT SORBET WITH MATCHING FRUIT BRANDY

€9

### **SMALL CHEESE SELECTION (3 VARIETIES)**

FIG MUSTARD | FRUIT BREAD

€15

### **SMALL SELECTION OF MACARONS AND PRALINES**

(2 EACH)

€7.5