

## *For even more enjoyment*

Would you like a little more?

Optionally, you can refine and complement your dishes  
the way you like it.

	Euro	Allergen
Imperial Black sturgeon caviar A whole can (10g) Blini - sour cream	45.00	D
Vintage Sardines Fried bread - onion - herbs	15.50	D
Oyster (per piece) Origin depending on availability: Fine de Claire or Gillardeau oysters. Fresh lemon - Vinaigrette	6.50	D,N
Black truffle Have one of your dishes enhanced with freshly grated truffle	13.50	
Imperial Gold sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Starter "Duck liver" in the menu Duck liver - Pear - Port wine	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - vaious flavors	2.50	C,G,H

## Starters

	Euro	Allergen
Pastry	4.90	A,C,G,H
Sourdough bread - pesto & spread		
Duck liver	25.50	A,C,G,H
Pear - Port wine		
Suckling pig	18.50	A,C,G,H
Tuberous chard* - Bohemian dumplings		
Optional with black truffle	+13.50	
Salmon	17.50	A,C,D,H
Pumpkin - Radicchio**		
Optional with Imperial Gold sturgeon caviar 5g	+13.50	
Black salsify	15.50	A,C,G,H
Nuts - Gorgonzola		
Optional with black truffle	+13.50	
Celery soup	11.50	A,C,G,H,I
Apple - Black pudding		
Optional with Imperial Gold sturgeon caviar 5g	+13.50	

\* Tuberous chard is a delicate root vegetable with a tender, slightly twisted tuber. Its flavor is reminiscent of a mixture of artichoke, black salsify, and young hazelnuts. Its texture is pleasantly crunchy with a juicy bite, yet mild and elegant at the same time.

\*\* Radicchio is an Italian leaf chicory with a strong, slightly bitter flavor and crisp texture. Its taste combines a delicate tartness with a subtle sweetness.

## Vegetarian

	Euro	Allergen
Carrot	22.50	A,C,G,H
Purslane - Spelt - Nut butter		
Pointed cabbage	23.00	A,C,G,H
Chick pea - Dukkah*		

## Fish

	Euro	Allergen
Eagle fish	39.00	A,C,D,G
Jerusalem artichoke - leek		
Optional with Imperial Gold sturgeon caviar 5g	+ 13.50	
Monkfish	39.50	A,C,D,G
Cauliflower - Turnip greens**		
Optional with Imperial Gold sturgeon caviar 5g	+ 13.50	

\* Dukkah is an aromatic spice and nut mixture from the Middle East. It consists of roasted nuts, sesame seeds, and finely balanced spices. Dukkah has a nutty, spicy, and slightly crunchy taste with a warm, subtle heat.

\*\* Turnip greens are also known as turnip tops or stem greens: tender, slightly earthy leaf stalks with a delicate bitter note. Mild in flavor and juicy in texture.



## Meat

	Euro	Allergen
Guinea fowl*	39.00	A,C,G
Chestnuts - Savoy cabbage**		
Optional with black truffle	+ 13.50	
Two kinds of beef	40.50	A,C,G
Brussels sprouts - parsnip		
Optional with black truffle	+ 13.50	

\* Guinea fowl is a darker, lean poultry with tender, juicy meat and an intense, aromatic flavor reminiscent of game (pheasant, partridge), but more delicate.

\*\* Savoy cabbage is a finely leafed, aromatic cabbage with a mildly sweet taste and delicate texture. When gently prepared, it develops a pleasant depth and slight nuttiness, yet remains fresh and elegant.

## Desserts

	Euro	Allergen
Blueberry Beetroot - Mascarpone*	13.50	A,C,G,H
Banana Milk - Hazelnut	13.50	A,C,G,H
Mandarin sorbet Sour cream	11.50	A,C,G,H
Cheese selection (Spain, Italy, France) Chutney** - Bread	16.50	A,C,G,H

\* Unlike traditional cream cheese, mascarpone is made from cream. It therefore has a particularly creamy, smooth, rather firm consistency and tastes creamy and mild.

\*\* A chutney is a spicy, usually sweet-and-sour to hot sauce made from boiled-down fruit or vegetables. It has a mushy consistency and is intensified by spices (ginger, chili, cumin) and vinegar, making it a versatile accompaniment to cheese. The flavor varies greatly depending on the ingredients—from fruity-sweet (mango, apricot) to savory-spicy (onion, chili), often with a complex balance of sweet, sour, and umami.