

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 - various flavors	2.50	C,G,H

Starters

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

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

Fish

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

- * 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.