

## *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 - Mango - Yuzu	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - various flavors	2.50	C,G,H

## Starters

	Euro	Allergen
Pastry Herb Bread - Hay Butter	4.90	A,C,G,H
Duck liver Mango - Yuzu*	25.50	A,C,G,H
Beef Tomato - Artichoke optional with black truffle	17.50 +13.50	A,C,G,H
Scallops** Cauliflower - Hazelnut optional with Imperial Gold Sturgeon Caviar 5g	19.00 +13.50	A,C,D,G,H
Cucumber Feta cheese - Yogurt	15.50	A,C,G,H
Cold Turnip Cabbage Soup Char, Butter Milk optional with Imperial Gold Sturgeon Caviar 5g	12.00 +13.50	A,C,D,G,H

\* Yuzu captivates with its exceptional freshness and complex interplay of flavors. This Japanese citrus fruit combines subtle notes of lime, mandarin, and grapefruit with an elegant tartness and a slightly floral fruitiness. Its flavor is intense and crisp, yet pleasantly light.

\*\* Scallops are prized for their tender, almost creamy texture and their delicate, slightly sweet flavor. Their refined aroma subtly evokes notes of the sea.

## Vegetarian

	Euro	Allergen
Polenta	25.00	A,C,G,H
Chanterelle - green Asparagus optional with black truffle	+ 13.50	
Sweet Potato	23.00	A,C,G,H
Fennel - Verjus*		

## Fish

	Euro	Allergen
Pikeperch	39.50	A,C,D,G,H
Zucchini - Couscous optional with Imperial Gold Sturgeon Caviar 5g	+ 13.50	
Halibut	39.50	A,C,D,G,H,I
Celery - Pea optional with Imperial Gold Sturgeon Caviar 5g	+ 13.50	

\* Verjus is characterized by its delicate, elegant acidity and exceptional freshness. Made from unripe grapes, it has a milder, more harmonious flavor than traditional vinegar, with subtle fruity and slightly tart notes.

## Meat

	Euro	Allergen
Ibérico*	40.00	A,C,G,H
Pepper - Potato - Sherry** optional with black truffle	+ 13.50	
Pigeon	41.50	A,C,G,H
Blackberry - Parsley root optional with black truffle	+ 13.50	

\* Ibérico is distinguished by its exceptional tenderness and its intense, delicately nutty aroma. The meat features pronounced marbling, which ensures exceptional juiciness and an almost creamy texture when cooked. On the palate, Ibérico is both robust and elegant—with a pleasant depth and distinctive flavor.

\*\* Sherry lends dishes an elegant depth and a complex bouquet. Depending on its aging process, it brings subtle nutty, slightly caramel-like, or delicately fruity notes, creating a harmonious balance between spice, sweetness, and acidity. In this way, sherry unfolds a warm, rounded richness of flavor with a long finish.

## Desserts

	Euro	Allergen
Peach White Chocolate	14.00	A,C,G,H
Cherry Shiso*	13.50	A,C,G,H
Melon sorbet** Melon	14.00	A,C,G,H
Cheese selection (International) Chutney - Bread	16.50	A,C,G,H

\* Shiso adds an exceptionally fresh and aromatic note to desserts. Its flavor combines subtle hints of mint, citrus, and herbs with a slightly spicy elegance. As a result, shiso has an invigorating and light quality and adds exciting accents to sweet creations.

\*\* A sorbet is a frozen dessert made from fruit purée or juice, water, and sugar, with no milk or cream. It is characterized by its light, crisp texture and an intense, pure fruit flavor. Depending on the variety, the taste ranges from fresh and tart to delicately sweet.