

IN CASE OF ALLERGIES OR FOOD INTOLERANCES PLEASE CONTACT OUR SERVICE TEAM

Menu

Amuse Bouche

Breton lobster

peas purée nut butter

raviolo

ox cheeks foie gras

Breton sea bass

artichokes beurre blanc

tangerine sorbet

Guinea-fowl

truffle celery purée wild broccoli

Mango-kefir ice creme

salted caramel coffee

135,-

without lobster 98,-

Starters

Raviolo 28,-
ox cheek foie gras

Half Breton lobster 58,-
nut butter

Soups

Parsley root foam soup 19,-
truffle

Tomato consommé 16,-
vegetable ravioli

Caviar

Ossetra Imperial 30g 98,-
125g 398,-

Potato mash
Quail egg

Carpaccio US Filet 110,-
Crème Fraîche Ossetra Imperial 30g

Fish | Lobster

Breton sea bass 48,-

artichokes beurre blanc

Whole Breton lobster 110,-

nut butter

Meat

Guinea fowl 38,-

truffle celery purée wild broccoli

US Chateaubriand (min. 2 people) 62,- p.p.

foie gras red wine shallots bordelaise sauce

Dessert

Mango-kefir ice creme	18,-
salted caramel coffee	
YoSH colonel	19,-
yuzu sorbet champagne vodka	
Choice of sorbet	5,-
per scoop	
Selection of French raw milk cheese	26,-
Nuts chutney	

CHAMPAGNE

Louis Roederer Brut Premier	0,1	19,-
Louis Roederer Brut Rosé Vintage	0,1	21,-

OPEN WINES

Guadalupe White Alentejo*	0,1	9,50
Guadalupe Red Alentejo*	0,1	9,50

BEER

König Pilsener draft	0,2	3,50
Erdinger Weissbier	0,33	4,50
Tannenzäpfle alcohol free	0,33	4,50

WATER

St. Leonhardt Quelle Medium	1,0	9,-
St. Leonhardt Quelle Still	1,0	9,-
Badoit	1,0	9,-

SOFT DRINKS

Coca Cola ^{1,3,9} Fanta ^{1,3} Sprite ^{1,10}	0,2	3,-
Tonic Water Bitter Lemon Ginger Ale ^{3,4,10,11}	0,2	5,-
Van Nahmen juices:		
Quitte Rhabarber Kirsche Dornfelder	0,2	6,50
Renette Cox Orangen Apple juice (hand-picked)	0,25	9,-

HOT BEVERAGES

Espresso		3,50
Cappuccino		5,-
Coffee		4,-
Pot of tea		6,-