

Appetiser - Entrées

Goat cheese with truffle honey Pear salad - Roasted pine nuts	17
Fried Grützwurst with cinnamon jus Caramelised apples - Horseradish - Potato mousseline	18
Tuna tartare Sweet potato cream - Wakame - Wasabi nuts - Ginger	19
Carpaccio Mustard mayonnaise - Baked topinambour - Wild herb salad	18
Sashimi (Wasabi cream - Soy sauce - Ginger) Ahi Tuna Ji Hao Lachs	21 21
Chicory salad with celery Ricotta apple cream - Apple compote - Roasted walnuts	18
Oysters Gillardeau Chesterbread - Shallot herb vinaigrette Rockefeller Spinach - Sauce Mornay	6 7

Soups - Soupes

Bouillabaisse du Nord >Noble fish soup< Pernod - Saffron - Toast - Aioli	24
Truffled potato soup with confitted goose sems Pickled egg yolk - Chervil oil	17
Kohlrabi soup with coconut Lime - Silk tofu	16

Salad - Salades

Avocado salad with North Sea crabs Avocado - Roman salad - Passion fruit	18
Salad Nicoise Grilled Tuna - Quail egg - Beans - Paprika - Onions - Olives - Cherry tomatoes	19
Grandma`s cucumber salad Anethum - Grapeseed oil	9

Classics - Classique

Original Wiener Schnitzel Fried Potatoes - Cranberries - Cucumber salad	22	32
Truffled beef fillet cubes Tagliatelle - Truffle cream - Black truffle	26	35
Königsberger Klopse - Meatballs Mashed potatoes - Caper sauce - Beetroot	16	19
Black Tiger Garnelen du chef cuisinier Chilli - Fleur de Sel - Toast	19	31

Meat - Viande

Beef Roulade Glazed carrots - Mashed potatoes with roasted onions		26
Veal liver with sage jus Red onion salad - Apple rings - Mashed potatoes		26
1/2 French black feather chicken Salad - Pommes Frites		29
Veal ragout >Blanquette de veau< Prune - Parsnips - Mashed Potatoes		32
Entrecôte (with 2 side dishes & 1 sauce)	300gr 46	400gr 59
Fillet of beef (with 2 side dishes & 1 sauce)	200gr 36	300gr 50

>All beef specialties are served with 2 side dishes and 1 sauce of your choice.<

Side dishes

Baby spinach salad - Mashed potatoes - Pommes Frites - Glazed carrots	5
Fried Potato salad- Sauted broccoli - Braised parsnips	

Sauces

Red wine jus - Sage jus - Herb butter	4
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Fish - Poissons

Fried Faroe Islands salmon fillet Pointed cabbage- Allium - Fried mushrooms	28
Steamed haddock Tarragon mustard sauce - Baby spinach salad - Glazed carrots	34
Grilled Tuna Steak Wild broccoli - Grapes - Potato ragout	34

Vegetarian / Vegan - Végétarien

Celery Schnitzel Fried potato salad - Cucumber salad	18
Oven beds Cherry jus - Parsley root - Almond puree - Quince	21
Baked cauliflower Braised carrots - Pomegranate - Herb yoghurt - Cocoa	23

Dessert

Crème Brûlée	11
Chocolate nougat mousse Creme Chantilly - Hazelnut brittle	12
Poached saffron pear Pistachios crumble - Vanilla ice cream	14
Ice cream Vanilla - Pistachio	3
Sorbet Raspberry - Lemon	4