

Appetiser - Entrées

Grilled goat cheese with Wild herb salad 19
Pickled striped beet - Walnut Spesto

Gosse foie gras terrine 26
Port plums - Roasted brioche

Tuna tartare 20
Sweet potato cream - Wakame - Wasabi nuts - Ginger

Beef tartare 24
Wild herb salad - Crème fraîche - Pommes frites

Carpaccio 20
Mustard mayonnaise - Planed parmesan - Roasted pine nuts

Sashimi (Wasabi cream - Soy sauce - Ginger) 26
Ahi Tuna 26
Ji Hao Lachs 24

Endive salad with tofu 18
Apple chutney - Ducca - Roasted Almonds

Oysters 6
Gillardeau Chesterbread - Shallot herb vinaigrette 6
Rockefeller Spinach - Sauce Mornay 8

Soups - Soupes

Bouillabaisse du Nord >Noble fish soup< 26
Pernod - Saffron - Toast - Aioli

Turnip soup 17
Vanilla - Spicy Cashew nuts

French onion soup 18
Gruyère - Toast

Salad - Salades

Avocado salad with North Sea crabs 21
Avocado - Roman salad - Melon

Wild herb salad 14
Shoot - Buckwheat - Radish - Parmesan - Roasted kernels
*with Prawns +8 *with Beef fillet syringes +12

Céleri Rémoulade - Celery salad 14

Classics - Classique

Original Wiener Schnitzel Fried Potatoes - Cranberries - Cucumber salad	23	33
Cordon Bleu Mashed Potatoes - Cranberries - Cucumber salad		33
Truffled beef fillet cubes Tagliatelle - Truffle cream - Black truffle	29	37
Königsberger Klopse - Meatballs Mashed potatoes - Caper sauce - Beetroot	21	24
Black Tiger Garnelen du chef cuisinier Chilli - Fleur de Sel - Toast	24	36

Meat - Viande

Slices of glazed pork belly Sauce Robert - Sautéed pointed cabbage sesame vegetables - Polenta cuts		30
Veal liver with sage jus Apple compote - Roasted bulbs - Mashed potatoes		29
Braised Beef Shoulder Caramelised pearl onions - Carrots - Mashed potatoes		29
Chateaubriand > for 2 < Truffle Jus - Daily vegetables - Rosemary potatoes (Preparation time 45 minutes)		130
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 - Fried Potatoes		5
Fried Potato salad - Broccoli - Daily vegetables - Pointed cabbage sesame vegetables		

Sauces

Sauce Robert - Pepper cream sauce - Lobster sauce - Herb butter		5
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Fish - Poissons

Moules Frites Danish mussels - Pommes Frites	26
Tuna steak tagliata Rocket tomato salad - Olive tapenade - Rosemary potatoes	36
Loup de mer in the whole Cornlets - Pease pudding - Dried tomatoes	34
Grilled North Sea sole Cucumber salad - Glaced potatoes	63

Vegetarian / Vegan - Végétarien

Celery Schnitzel Fried potato salad - Cucumber salad	23
Braised chicory hearts Blood oranges - Baby spinach - Peca nut brittle - Bechamel potatoes	24
Smoked eggplant puree Quinoa chickpeas - Pomegranate - salad - Mint yoghurts	24

Dessert

Crème Brûlée	12
Valrhona chocolate ganache Whipped cream - Dimmed maracuja	14
Crêpe Suzette Vanilla ice cream - Roasted almonds	14
Ice cream Vanilla - Chocolate	4
Sorbet Raspberry - Mango - Lemon	4
Cheese selection	70gr 17
Comté - Mimolette - Langres - Fourme d`Ambert	120gr 21