

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

Corn chicken breast sous vide with herb crust Stoved savoy cabbage - Onion jam - Napkin dumplings		28
Veal liver with sage jus Apple compote - Roasted bulbs - Mashed potatoes		29
Braised Beef Cheek 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- Stoved savoy cabbage - Pointed cabbage sugar beans vegetables - Daily vegetables	

Sauces

Red wine jus - Pepper cream sauce - Herb butter	4
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Appetiser - Entrées

Grilled goat cheese with corn salad 19
Salt orange - Wild herb salad

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 19
Mustard mayonnaise - Planed parmesan - Roasted pine nuts

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

Parsley root with pickled grapes 18
Roasted hazelnuts - Cocoa - Purslane

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

Celery apple soup 17
Black sesame - Herbal oil

French onion soup 18
Gruyère - Toast

Salad - Salades

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

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

Grandma`s cucumber salad 11
Anethum - Grapeseed oil

Fish - Poissons

Moules Frites Danish mussels - Pommes Frites	26
Grilled tuna steak Ponzu - Pointed cabbage sugar beans vegetables - Sesame mashed potatoes	36
Fried Skrei fillet with saffron velouté 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
Beluga lentils with oven beds Herbal Oil - Curd cheese	24

Dessert

Crème Brûlée	12
Mascarpone Creme Blood orange compote - Chocolate crumble	13
Crêpe Suzette Vanilla ice cream - Roasted almonds	14
Ice cream Vanilla - Chocolate	4
Sorbet Raspberry - Mango - Lemon	4
Cheese selection	70gr 16
Comté - Mimolette - Langres - Fourme d`Ambert	120gr 20