

## CARTE DU JOUR

daily • from 6 p.m.

### Vitello tonnato

Pink roasted veal loin  
served with tuna sauce and capers  
and lamb's lettuce  
18,50

**Roasted crayfishs** 18,50  
with avocado salad and white bean  
mousse

**Roasted chicken terrine** 18,50  
with green asparagus served with  
mushroom salad

**Asparagus cream soup**  
with baked prawns and croutons  
13,50

### OYSTERS



**Piece** 4,20  
**1/2 dozen** 24,90  
**1/2 dozen** with a glass of champagne 34,90  
**13 für 12 Stück** 46,90

**Asparagus and strawberry salad** 18,50  
with burrata and wasabi cream

**Vineyard snails** 18,50  
a dozen from the oven, with garlic  
baguette

**Bouillabaisse Provençale**  
fishsoup with crustaceans, potatoes,  
vegetables, aioli, sauce rouille, cheese  
and croûtons  
41,50

## WINE RECOMMENDATION TO PAIR WITH ASPARAGUS

**Riesling, Prinz VDP** • Rheingau • 2023 | 0,1 l · 5,20 | 0,25 l · 13,00 | 0,5 l · 26,00 | Fl. · 38,00  
**Meiser Grauburgunder** • Rheinhessen • 2024 | 0,1 l · 2,80 | 0,25 l · 7,00 | 0,5 l · 14,00 | Fl. · 20,00

**Asparagus plain** 300g · **VEG** 27,50  
with potatoes and butter or hollandaise sauce

**Katen ham** from the top shell · 6,50  
**Pike-pearch fillet** · 8,50  
**Saddle of lamb** · 12,00

**Homemade wild garlic gnocchi** · **VEG** 26,50  
with white onion confit, braised tomatoes and goat cheese

**Braised Finnish ox cheek** · 34,50  
served with sautéed parsley roots and green beans with bacon

**Fried sea bass fillet** · 34,50  
with wild garlic risotto, physalis chutney and red onions

**Crème Brûlée** 9,90

**Mousse au chocolat** 7,50

**Tonka bean parfait** 10,50  
with salad of strawberries and mint

*Information about allergens and additives can be obtained from our staff.*