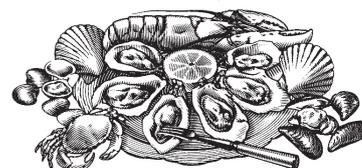


# CARTE DU JOUR

daily from 6 pm to

Oysters  
all day!



## Goat's cheese au gratin

*on beetroot carpaccio, walnut and rocket salad*

18,50

piece	3,90
1/2 dozen	24,90
1/2 dozen and 1 glas Champagne	34,90
13 for 12	46,80

Old viennese boiled beef  
*with toasted bread, lamb's lettuce and horseradish*

18,50

Lobster cream soup  
*with cognac cream*

12,50

Truffled duck liver terrine  
*with French tree cake and apricot chutney*

19,50

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

18,50

## Matjestartar

*on two kinds of asparagus and rhubarb*

18,50

## Bouillabaisse Provençale

*Fish soup with crustaceans, potatoes, vegetables  
aioli, sauce rouille, cheese and croûtons*

41,50

### Wine recommendation from the magnum:

Westhofener Riesling • Wittmann • 2013 0,1l: 9,40 0,25l: 23,50 0,5l: 47,00 Fl.: 140,00

## Crustacean risotto

*with parmesan chips and rocket*

32,50

## Half lobster with wild garlic crust

*on young spinach, tomatoes and tagliatelle*

41,50

## Fried pulpo

*with saffron-lentil puree, sugar snaps, smoked paprika foam and date-chilli cream*

37,50

## Iberico pork loin with herb crust

*polenta puree and white asparagus*

39,50

## Sous vide veal shank

*with sautéed flageolet and wild mushroom ricotta ravioli*

37,50

Mousse au chocolat

7,50

Lime and meringue tarte  
*served with tarragon ice cream*

9,50

Pistachio cheesecake  
*with berry compote*

10,50

Crème brûlée

9,90