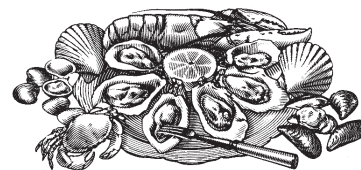


CARTE DU JOUR

daily from 6 pm to

Oysters
all day!



Vitello tonnato
mit Feldsalat und frittierten Kapern

19,50

Cold smoked salmon

*on yellow beetroot, salsa roja and horseradish
mayonnaise*

18,50

Lavender crêpes with baba ghanoush

tomato salad and goat cheese

15,50

piece 4,20
1/2 dozen 24,90
1/2 dozen *and 1 glas Champagne* 34,90
13 for 12 46,90

Fried monkfish cheeks

with parsley root puree and white wine apple

18,50

Vineyard snails from the oven

a dozen, with garlic baguette

18,50

Lobster creme soup

with fried gambas tartar

13,50

Bouillabaisse Provençale

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

41,50

Wine recommendation:

"1769" • Clos Venturi Rosé • Korsika • 2023 • 0,1l: 6,20 0,25l: 15,50 0,5l: 31,00 FL:45,00

Homemade cuttlefish tagliatelle

with fried calamaretti, courgettes and pistachio pesto

31,50

Braised veal leg slice

with rosemary polenta puree and diced vegetables

32,50

Ongle à l'échalote

served with sautéed green beans and potato gratin

34,50

Roasted loup de mer fillet

on orange-beluga lentil broth with young spinach, oven tomatoes and tree capers

35,50

Fried sole and North Sea crab

with sautéed cucumber and pearl barley and wild garlic risotto

39,50

Mousse au chocolat

7,50

Crème brûlée

9,90

White pepper parfait

on chocolate tartellette and lemon gel

10,50

Lemongrass verbena ice cream

with white chocolate crumble and passion fruit

10,50

Information about ingredients in our dishes that can trigger allergies and intolerances, you will receive from our employees!