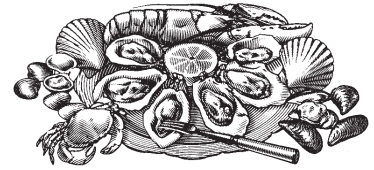


# CARTE DU JOUR

daily from 6 pm

Oysters  
all day!



Sturgeon caviar  
Oscietra Malossol 30g  
*Brioche, egg white, shallots, creme fraich*  
79,00

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

Pastrami sandwich <i>with blood orange and mushroom salad</i>	17,50
Fried scallops <i>à la provencale with toasted brioche</i>	19,50

Carrot and ginger soup <i>with goat's cheese ravioli and ginger caviar</i>	12,50
Vineyard snails from the oven <i>a dozen, with garlic baguette</i>	18,50

*Dozen crevettes roses*  
*with three kinds of dip*  
22,50

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

## Wine recommendation:

Merlot „Solstice rouge“ • Sud-Rhone • 2015 0,1l: 6,10 0,25l: 15,30 0,5l: 30,60 Fl.: 45,00

## Cream cheese fagottini

*with melted tomatoes, Manchego and truffle*

27,50

## Whole fried plaice

*with potato-mustard-cucumber risotto*

34,50

## Half lobster with truffle crust

*with young spinach and tagliatelle*

39,50

## Iberico pork loin

*with herb crust, polenta puree and flowersprouts*

35,50

## Pink fried lamb rump

*with peas-mint bulgur and pomelo on garlic foam*

37,50

Mousse au chocolat	7,50	Apple strudel with walnut ice cream <i>and caramelised walnuts</i>	11,50
Curd apricot dumplings <i>with vanilla sauce</i>	11,00	Crème brûlée	9,90
		Fig ravioli au gratin <i>with mint on blackberry sauce and vanilla cream</i>	10,50

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