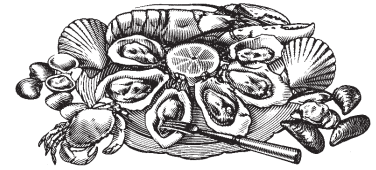


# CARTE DU JOUR

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

Truffled duck liver terrine <i>in a tree cake coating with frisée lettuce and cranberries</i>	18,50
Fried scallops <i>à la provencale with toasted brioche</i>	19,50

Onion soup <i>with Cheese Puff pastry stick</i>	11,50
Vineyard snails from the oven <i>a dozen, with garlic baguette</i>	18,50

*Variation of crustaceans*  
*Lobster terrine, shrimp cocktail and  
foam soup from Norway lobster*  
21,50

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

## Wine recommendation:

Spätburgunder „Diel Caroline“ • Nahe • 2015 0,1l: 8,90 0,25l: 22,25 0,5l: 44,50 Fl.: 68,00

## Scampi and lobster Bolognese

*with tomatoes, rocket, tagliatelle and Comté*

31,50

## Königsberger of cod and prawns

*with capers, mashed potatoes and beetroot*

34,50

## Braised halibut fillet

*with sage-Iberico Bellota crust, served with carrot puree and beluga lentils*

35,50

## Braised ox cheek

*with pearl onions, carrot and potato celery puree*

33,50

## Veal T-bone steak (ca.500gr)

*with green beans and potato gratin*

43,50

Mousse au chocolat	7,50	Quince tartelette <i>with tonka bean parfait and raspberry jus</i>	11,00
Curd apricot dumplings with vanilla sauce	11,00	Crème brûlée	9,90
		Opéra <i>with homemade vanilla ice cream</i>	9,50

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