

For even more enjoyment

Would you like a little more?
Optionally, you can refine and complement your dishes
the way you like it.

	Euro	Allergen
Imperial Black sturgeon caviar A whole can (10g) Blini - sour cream	45.00	D
Oyster (per piece) Origin depending on availability: Fine de Claire or Gillardeau oysters. Fresh lemon Coriander-lemon-onion-vinaigrette	6.50	D,N
Black truffle Have one of your dishes enhanced with freshly grated truffle	13.50	
Imperial Gold sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Starter "Duck liver" in the menu Duck liver - strawberry - almond	17.50	A,C,G
Pralines (4 pieces) Valrhona chocolate - various flavors	9.00	G,H

Starter

	Euro	Allergen
Pastry tarragon bread - hay butter	4.80	A,C,G,H
Duck liver almond - strawberry	25.50	A,C,G
Tounge of beef sweet-sour frisée - garden radish - horseradish optional with black truffle	16.50 + 13.50	A,C,G,H
Pulpo fennel - kefir - lime optional with Imperial Gold sturgeon caviar 5g	15.50 + 13.50	A,C,D,G,N
Spring vegetables Fir tree tops optional with black truffle	13.00 + 13.50	A,C,G
Watercress-soup Salmon ham - black garlic*	14.00	A,C,G

* Black garlic is nothing more than fermented white garlic. The consistency and taste change enormously during this process. The almost gel-like black garlic tastes rather sweet and much milder than its white counterpart. The new taste can be described as a mixture of liquorice and balsamic vinegar.

Vegetarian

	Euro	Allergen
Asparagus	22.50	A,C,G
Potato - egg - wild garlic*		
optional with black truffle	+13.50	
Turnip cabbage	21.50	A,C,G
couscous - rhubarb		

Fish

	Euro	Allergen
Turbot	39.00	A,C,D,G
zucchini - spinach		
optional with Imperial Gold sturgeon caviar 5g	+13.50	
Sea bass	38.00	A,C,D,G
fennel - sugar snap pea		
optional with Imperial Gold sturgeon caviar 5g	+13.50	

* Wild garlic is a well-known vegetable, spice and medicinal plant. Although the plant is completely edible, it is mainly the leaves that are used, often including the stems. The leaves are harvested in March and April. Wild garlic is absolutely healthy and enchants its fans with a subtle garlic aroma and tastes somewhat like chives. Despite the strong and distinctive aroma, the aftertaste of wild garlic is not as intense as that of onions and garlic and therefore does not affect our body odor.

Meat

	Euro	Allergen
Lamb*	39.50	A,C,G
green asparagus - eggplant optional with black truffle	+ 13.50	
Guinea fowl**	39.50	A,C,G
spring leek - herbs optional with black truffle	+ 13.50	

* Lamb is the meat of very young sheep. However, it is very mild compared to mutton or sheep meat. Nevertheless, it has a taste of its own that not everyone likes. This has nothing to do with the quality of the meat, but its intensity depends on the age of the animal when it is slaughtered.

** Part of the chicken family, guinea fowl is characterized by its intense, aromatic flavour and relatively dark, particularly tender meat. Much like its larger relative, the chicken, guinea fowl is low in calories and fat. However, the meat is full of high-quality proteins.

Dessert

	Euro	Allergen
Basil fruit - macadamia	13.00	A,C,G,H
Shiso* corn - raspberry	11.00	A,C,G
Rhubarb-sorbet elder flower	11.00	A,C,G
Cheese selection (from the region) chutney** - brot	15.00	A,C,G,H

* Shiso is a spice that is widely used in Asia. Japanese cuisine would be unthinkable without it. The relatively exotic taste is difficult to describe, but can be characterized as a mixture of mint, lemon and aniseed.

** A chutney is a spicy, sometimes sweet and sour, sometimes hot and spicy sauce. The consistency ranges from liquid to creamy to pasty. There are also variations with pieces of fruit or vegetables.